

THE NATIONAL
P

VISIONER

LEADING PUBLICATION IN THE MEAT PACKING AND CURED MEATS SINCE 1891

Heat and Eat links made in VISKING'S PRECISION NOJAX casings will help you take advantage of the big supply of pork this year—at a big profit. Production costs are cut through minimum processing in smokehouse or steam box. Exact uniformity means fast, easy linking and peeling, closer weight, size and length control.

Housewives, restaurants and institutions demand quick and easy pork sausage preparation. Heat and Eat links cook to perfection in five minutes. They do not interfere with your regular items.

Put 'em in half and three-quarter pound packages!

VISKING COMPANY

DIVISION OF  CORPORATION

6733 West 65th Street, Chicago 38, Illinois.
In Canada: VISKING COMPANY, DIVISION
OF UNION CARBIDE CANADA LIMITED,
Lindsay, Ontario. VISKING, PRECISION,
NOJAX and UNION CARBIDE are
trademarks of Union Carbide Corporation.

HEAT AND EAT



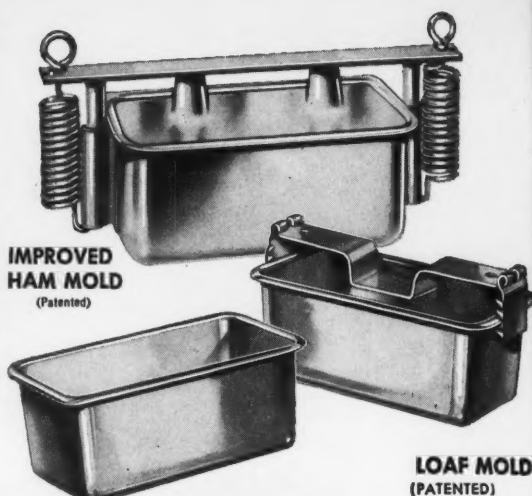
GLOBE-HOY

STAINLESS STEEL MOLDS

*for Higher Quality
Meat Products . . .*

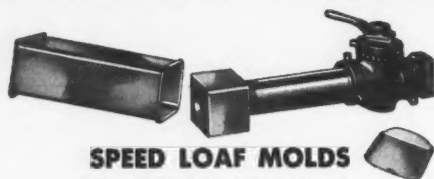
Get these exclusive features to produce fine quality molded meat products.

- **EASY TO CLEAN**—sanitary, stainless steel, one piece cover reduces labor at least 50%.
- **NO REPRESSING EVER NECESSARY** because seven inch springs can pull one piece cover up to 2 1/4" into mold.
- **NON-TILTING COVER**—rods through end brackets makes it impossible for cover to tilt.



OPEN TOP LOAF PAN

This new and fast method is superior, more uniform, and operated with less effort. Any operator can easily adapt himself to it.



SPEED LOAF MOLDS
Open End Stainless Steel

Stuffed direct from Stuffer, Globe-Hoy Speed Molds are ideal for production items because of fewer air pockets. Thus a firmer product than with ordinary molds. Both ends open for easy removal.



**PRE-SLICING MOLD SHOWN WITH
STUFFING CARRIAGE**

The Globe-Hoy Pre-Slicing mold speeds production and cuts costs up to 66 2/3%. The 24" or 27" length mold gives you only 2 end covers instead of 6 separate parts.

Saves time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.



**EXTRA HEAVY DUTY
PRE-SLICING MOLD—**

16 Gauge Stainless
Steel Body

- **Exclusive Positive Locking Cover** prevents leakage. The wedge lock cover fits on to a heavy tapered flange around the end of the mold to give a tight self-locking seal which reduces leakage to a minimum—yet easy to put on or remove.

- **Extra Heavy gauge stainless steel.** 16 gauge on body and 16 gauge on covers gives greater durability and increased mold life.

This new mold, despite its heavier construction, is still the easiest mold to handle. The 24" or 27" length mold gives you only 2 end covers instead of 6 separate parts, to save time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.

AIR OPERATED MOLD UNLOADER

The new Globe-Hoy Air Operated Mold Unloader eliminates wear and tear on loaf molds. Now there is no need to pound the ends to free loaves. Improves product appearance—no broken ends. Will pay for itself many times over.

These and many other Globe-Hoy products were designed to speed up the production of Ham and Loaf Molds in your plant. All are available NOW! Send for new illustrated catalog showing sizes and prices today.

Globe equipment is
now available through
"NATIONWIDE" leasing program

The **GLOBE** *Company*

4000 S. PRINCETON AVENUE • CHICAGO 9, ILLINOIS

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands



this
little
piggy
went
to
market
color
"bright"...



PFIZER ERYTHORBIC ACID KEPT HIM THAT WAY

(Isoascorbic Acid)



• When your processed meats go to market their color is at its sales-appealing best. However even the highest quality meats suffer from color fading in the dealer's show-case, and thus lose sales, unless they are properly protected. Pfizer Erythorbic Acid (Isoascorbic Acid) gives you this protection efficiently and inexpensively.

Just a few ounces of Erythorbic Acid (Isoascorbic Acid) or Sodium Erythorbate (Sodium Isoascor-

bate), added to the pump pickle for hams, during the chop for franks, bolognas and luncheon meats, or sprayed on pre-sliced ham and bacon, will assure you of a meat product that will retain all of its original eye-appeal and sales-appeal.

For additional information and technical data on Erythorbic Acid (Isoascorbic Acid) write for Technical Bulletin 94—*Pfizer Products for the Meat Industry*.

Science for the
World's Well-Being

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Quality Ingredients
for the Food Industry
for Over a Century

CHAS. PFIZER & CO., INC.
Chemical Sales Division

630 Flushing Ave., Brooklyn 6, N. Y.
Branch Offices: Clifton, N. J.; Chicago, Ill.;
San Francisco, Calif.; Vernon, Calif.;
Atlanta, Ga.; Dallas, Tex.

The big PLUS in Oakite



Whole batches of molds soaked sparkling clean in 45 minutes

Steady scrubbing by a crew of five was required to remove deposits from all the stainless steel meat loaf and ham molds at one plant. Even so, the molds came out badly stained.

Under the guidance of the Oakite man, this costly reconditioning chore was immediately placed on a money-saving mass production basis. Cycle consisted of cleaning, rinsing and brightening. Results: amazing! The superintendent and two government inspectors had never before seen molds so bright, so sparkling except when new. Best of all, the method produces really low cost end results. One man cleans an entire batch of molds in just 45 minutes. Same method is used to clean stainless sausage sticks.

The big PLUS in Oakite

In every pound of Oakite material you get important "pluses" that help to cut your cleaning costs. Included: the prompt, personal help of the Oakite man, offering a coordinated sanitation program that cuts waste of time and materials wherever you do cleaning. He'll be glad to show you time-saving equipment... modern cleaning methods... materials guaranteed to perform. Ask him to demonstrate in your plant. Or, write for illustrated Bulletin F-7894, Oakite Products, Inc., 20A Rector Street, New York 6, New York.

It PAYS to
use Oakite



in our 50th year

Technical Service Representatives in Principal Cities of U. S. and Canada

VOLUME 141 SEPTEMBER 12 1959 NUMBER 11



THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

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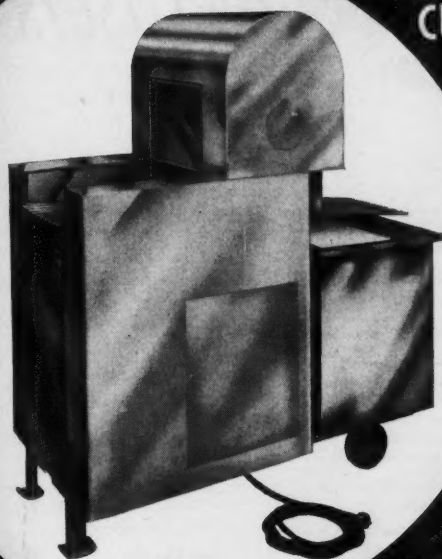
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THE NATIONAL PROVISIONER, SEPTEMBER 12, 1959

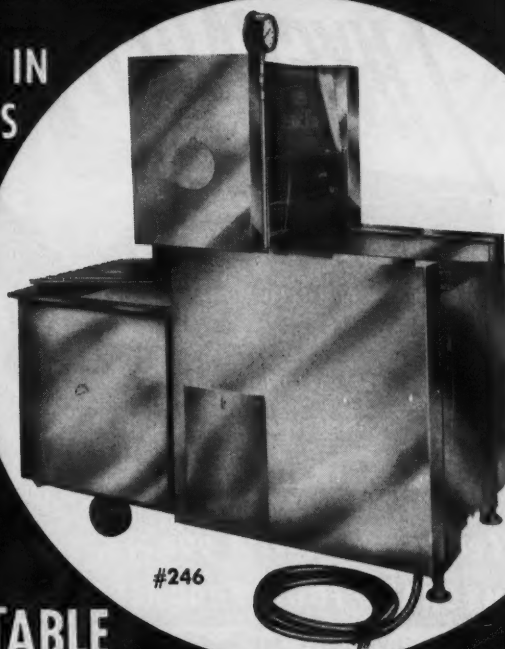
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BOSS PERMEATORS

CURE MEAT IN
24 HOURS
OR
LESS



#247



#246

NO
MOVING TABLE
TO CAUSE MAINTENANCE PROBLEMS

Boss Permeators are of proven design . . . thoroughly satisfactory in performance . . . constructed of stainless steel for easy cleaning. A series of injections by stainless steel reciprocating needles perform the perfect permeation of pickle. 2 sizes

available—No. 247 impregnates 240 bellies per hour—No. 246 impregnates 480 bellies per hour. A lift jack with 6" rubber tired wheels is available for easy movement of Permeator.

PERMEATES

BELLIES FOR SMOKING AND DRY SALT-ING, BONELESS PORK BUTTS, JOWLS, BACON SQUARES, FAT BACKS, BONE-LESS PORK LOINS (CANADIAN BACON), TONGUES, BEEF BRISKETS, BEEF BACON.

SAVES

STORAGE, SPACE, EQUIPMENT, INVEN-TORY, LABOR AND CURE.

SPECIFICATIONS

No. 247 PerMEATor		No. 246 PerMEATor
240 bellies per hour	Capacity	480 bellies per hour
9 (5 regular and 4 valve type)	No. of Needles	18 valve type
16"	Table Width	28"
4'4" x 2'4" x 5'2" high	Floor Space	5'6" x 3'3" x 5'9" high
510 lbs.	Net Weight	900 lbs.

FREE personal instructions are provided when Permeator is delivered, assuring perfect mechanical operation.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



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Let us work with you...

HYGRADE FOOD PRODUCTS CORP.

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More flavor!
More quality!
Morrell Meats!

John Morrell & Co., General Offices, Chicago, Ill.

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Pork Cutting Table System *with* Fat Return Conveyors...

This unique conveyor system saves space . . . saves time. Combines loin pulling and trimming tables with conveyors which return fat directly to the charging tanks.

Let us confer with you about your particular needs. *Custom work* is our specialty.

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3848 West 68th Place
Telephone PORTsmouth 7-2140

Winger

MANUFACTURING CO.
OTTUMWA, IOWA

"BACKED BY YEARS OF PACKING PLANT ENGINEERING"

THE NATIONAL PROVISIONER, SEPTEMBER 12, 1959

HUNTER CARGO COOLERS

for dependable, low-cost, truck refrigeration

ajungilaK!



for medium and down-to-zero temperatures, multiple-drop operations

Dependable

performance and long life under the most severe conditions, the result of extremely rugged construction and advanced package-unit design utilizing industry-wide standard components • service and replacement parts readily accessible through national network of sales and service outlets for Hunter products • every unit pre-tested, refrigerant-charged, ready to install and operate when it leaves the factory • backed by full-year warranty and nearly twenty years of experience in the design and manufacture of temperature control systems for the transport industry • electric standby power optional on all models.

Low-Cost

right down the line from first to last • lowest initial investment required • cost less to operate • cost less to maintain • light in weight, permit bigger payloads • compact, occupy less cargo space • rapid recovery after door openings • easy to install • easy to service • more refrigeration per pound of weight • more refrigeration per dollar of cost.

("ajungilaK!"—Eskimo for "is good!")

Write for descriptive literature and specifications on models to meet your specific requirements.



HUNTER MANUFACTURING COMPANY
30525 AURORA RD. • SOLON, OHIO
TRANSPORT HEATING AND REFRIGERATION



HOT or COLD



CAST ALUMINUM
LeFIELL LAVATORY

STANDARD
IN THE
MEAT
INDUSTRY

CHECK
THESE
OUTSTANDING
FEATURES



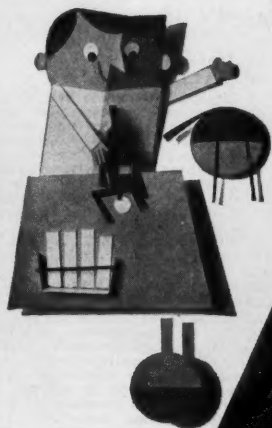
- ✓ 1. Modern design
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- ✓ 3. Easily cleaned
- ✓ 4. Self contained unit, easily installed
- ✓ 5. Ever-lasting
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- ✓ 8. High spray head and soap dispenser with each unit
- ✓ 9. Knife, cleaver sterilizer and drinking fountain optional extras
- ✓ 10. Designed especially for meat processing plants

**Manufacturers of
Meat Industry Products**

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KVP's customers in the meat packing field know that KVP paper mills are exceptionally clean—and that KVP papers for food protection are specially "treated"—will not cause off-tastes, or spoilage.

KVP Meat Protection Papers are a very important part of our business. They represent an unusually wide range of papers.

KVP Papers for Packers include:

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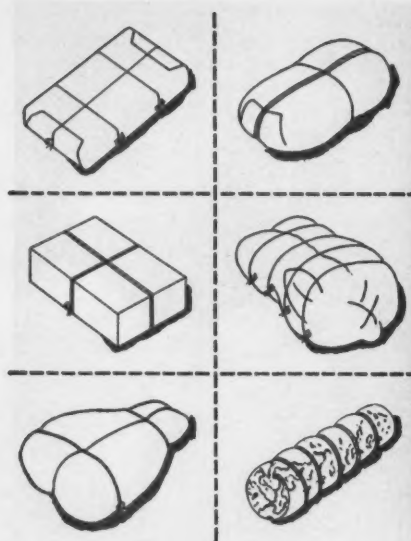
If you have an unusual need or problem, whether it be storage, shipment or display of meats and poultry our paper technicians will welcome the opportunity to solve the problem.

Our papers are competitively priced. Write us for information and samples.



...the paper people

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HOUSTON, TEXAS • DEVON, PENNSYLVANIA
STURGIS, MICHIGAN • ESPANOLA, ONTARIO
HAMILTON, ONTARIO • MONTREAL, QUEBEC



TIE IT better, faster by machine

Bunn Tying Machines "have paid for themselves a dozen times over" at Grill Meats, Inc., Sandusky, Ohio

On any given day, the variety of meat specialties handled by nationally-known Grill Meats, Inc., may number 150 types or more. But regardless of size or shape, every cut is individually boxed . . . then neatly tied on a Bunn Tying Machine!

Says Mr. Sam S. Stein, President, "Bunn Tying Machines are as vital to our operation as knives or saws. They've paid for themselves a dozen times over in labor savings alone!"

Ties anything. Fully documented, this report typifies the savings you may realize with Bunn automatic tying. Hams, slabs, rolled and boxed

meats of all kinds: yes, anything you now tie by hand can be tied faster, neater and better on a low-cost Bunn Machine.

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Send today for full data on how Bunn automatic tying can cut costs for you. Use the handy coupon.



BUNN

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TYING
MACHINES
Since 1907

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Export Department: 10406 South Western Ave., Chicago 43, Ill.

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GET THE WHOLE STORY

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B. H. BUNN CO., Dept. NP-99
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City _____ Zone _____ State _____

PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile —and are approved and recommended accordingly.

MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterers or locker plant operators interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.
Price \$5.

FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.
Price \$10.00

FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures. 1214 pages.
Price \$12.00

HIDES & SKINS

A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.
Price \$9.75

MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.
Price \$4.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.
Price \$4.50

PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.
Price \$4.50

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1959



For many reasons... the finest PAPRIKA you can buy

The finer the grind, the more effective the Paprika. With 50-A Paprika, particle size is 60 times finer than normal 60 mesh ground spice. Specking is eliminated, paprika is uniformly distributed with maximum control of color and flavor. In many cases, only one-half as much 50-A paprika is required to give better results. And, 50-A Paprika is standardized to insure uniform results in every batch of product. This all adds up to a finer Paprika for finer sausage.

*Stange has the talent to create . . .
the skill to produce . . . and
the flexibility to fit your needs*

50-A Microground Spice

NDGA Antioxidant

Cream of Spice Soluble Seasoning

Ground Spice

Peacock Brand Certified Food Color

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Paterson 4, N. J.—Oakland 21, Calif.

Canada: Stange-Pemberton, Ltd., Toronto, Ont.

Mexico: Stange-Pesa, S. A., Mexico City.

*Process and Product covered by
U. S. Patent No. 2,636,824.
Canadian & other Foreign Patents Pending.*



1959

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This Symbol

... indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1959 Purchasing Guide—to help you make better buying decisions.

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On time on **FIRESTONES!**

They cut costs on meat deliveries

Whether you operate one truck or twenty trucks, count on Firestone Rubber-X, the longest wearing rubber ever used in Firestone truck tires. It's yours with every Firestone, for extra trouble-free deliveries and lower truck tire costs.

And along with new long-wearing tire rubber, all Firestones bring you Firestone S/F (Shock-Fortified) cord for still more stamina and dependability. No wonder more and more truck owners like yourself find it good business, always, to buy Firestones when replacing old tires—and to specify Firestones on all new trucks. Ask about them today at your nearby Firestone Dealer or Store—your headquarters for fast, reliable service!



TRANSPORT

SUPER ALL TRACTION



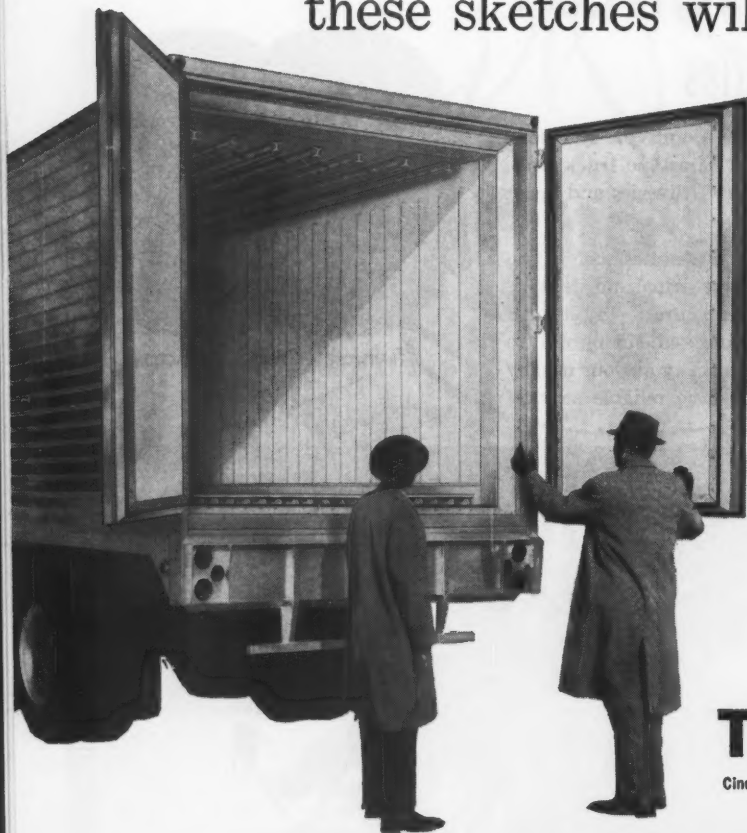
LOOK FOR NEW LOW COSTS PER MILE WITH LONG-WEARING FIRESTONE TRUCK TIRES

Firestone

BETTER RUBBER FROM START TO FINISH

If you are about to buy reefers,

these sketches will acquaint you with

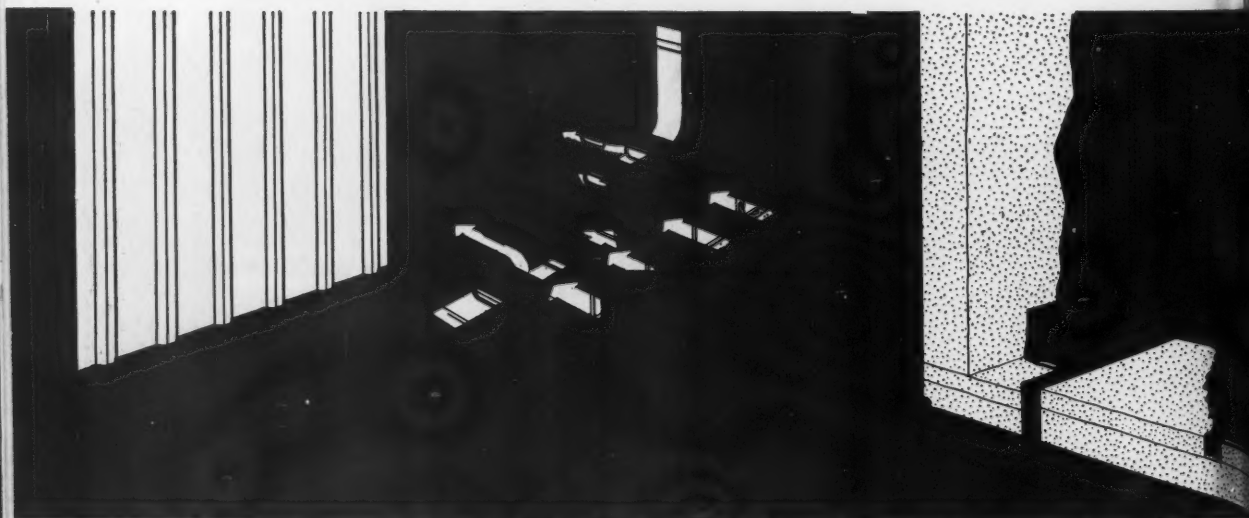


Many critical areas of reefer design are normally hidden from view and therefore cannot be readily appraised by simply looking at the trailer. And these are usually the details of design that make your reefer investment pay off big, not so big, or not at all—depending upon the quality of engineering involved.

Some of the significant improvements in the new Trailmobile refrigerated trailer are detailed on these pages. A quick look at these sketches will suggest to you how Trailmobile engineering extends to the minute details which are especially important to the ultimate performance of a reefer. You will see exclusive refinements which assure better low temperature control, lower maintenance, and a longer profit life for the trailer. We think you'll like what you see.

TRAILMOBILE INC.

Cincinnati 9, Ohio • Berkeley 10, Calif. • Springfield, Mo. • Longview, Texas



New plastic lining—Plywood sections with vertical strips on 4 inch centers are coated with fiberglass-reinforced polyester resin to achieve an entirely new kind of plastic lining. Offering good surface hardness, it is waterproof and highly resistant to chemicals and stains. It is unaffected by temperature, cleans easily, and permits a high volume of air to flow around a cargo.

Cross-Flow floor—This exclusive Trailmobile floor design permits cold air to circulate both crosswise and lengthwise under the reefer cargo to eliminate potential hot spots. Made of extruded aluminum, it provides more duct area than any floor available today. Hi-reefer floor (in inset) gives $1\frac{1}{2}$ times more longitudinal duct area than conventional floors.

Solid insulation stops condensation—Tests have proved that water accumulation, which frequently ruins insulation beneath reefer floors, is caused by warm moist air which flows through the insulated wall space. In the new Trailmobile design, solid foam insulation in the front wall blocks air flow and eliminates this problem. Foam insulation is also used in the floor to prevent absorption.

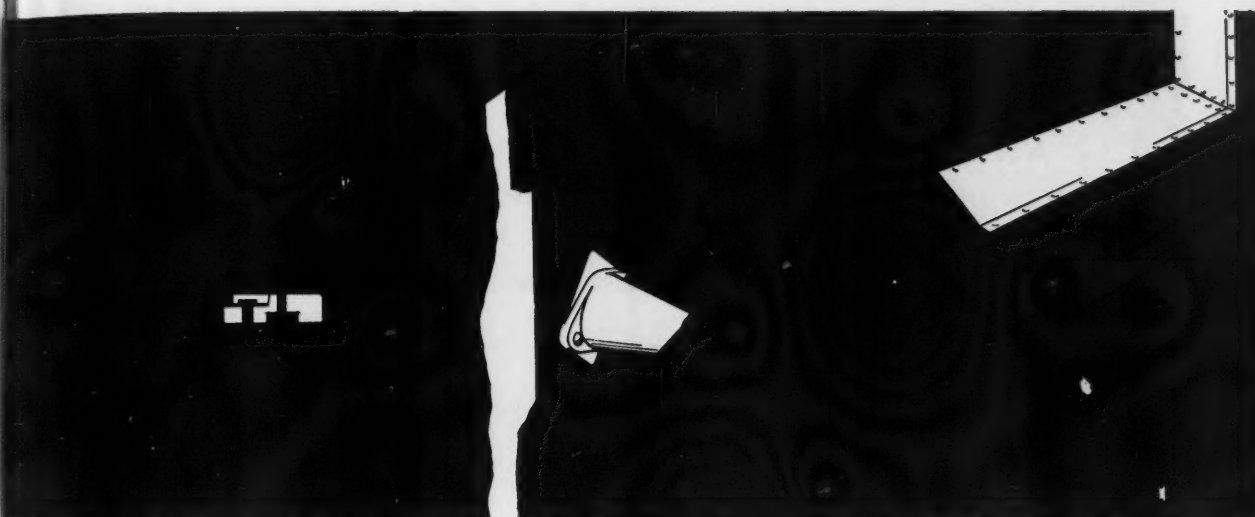
with some significant *new* developments in design

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W, Texas



Plastic insulator blocks heat transfer—

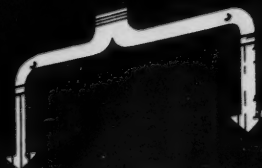
Trailmobile reefer design introduces plastic insulators wherever metal to metal contact might permit heat transfer to the interior of the reefer. In this case, the plastic insulators are used where meat rail support beams are joined to the side panel. Note how separate and opposing bolts are used to secure the beam to prevent even minimal metal to metal contact through bolts.

Improved side wall insulation—

Heavy asphalt-coated kraft paper is used to prevent troublesome vapor transfer to the insulation in the side wall. Plastic cones, which serve as anchor points for the interior wall, also block heat conduction and save many important pounds of weight. The sidewall insulation is efficient, lightweight, fiberglass.

Plastic strips in door frame—

Metal to metal contact in door openings is prevented by plastic strips at sides, top and bottom. A further guarantee of low temperature control is provided by rubber seals around the inside and outside edges of the door as indicated in inset sketch. Recessed, pressure-type locks offer double load protection.



Slide-proof meat rails—Trailmobile offers a specially designed I-beam meat rail with slots for meat hooks at 4 inch intervals. This unique design prevents "sliding" and consequent changing of weight distribution or bruising of meat in case of sudden stops. Conventional tubular meat rails are also available.

Meat load imposed vertically—Meat rail supporting beams are strong I-shaped aluminum extrusions mounted on a horizontal supporting member which in turn is attached to the vertical posts of the side structure. This unique arrangement imposes the load vertically to prevent bulging of the side structure.

Center mounting reduces stress—Meat rail mounting bolts are secured to the center or web (rather than the flange) of a specially designed I-beam. Center mounting prevents distortion of the beam and eliminates the possibility of this member collapsing as a result of twist.

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IF IT'S EQUIPMENT FOR

• MARKING • BRANDING
• SLICING • PACKAGING

Great Lakes MAKES IT
AND ALL AMERICA USES IT!

SEE IT IN THE A.M.I. EXHIBIT HALL SEPT. 25-29

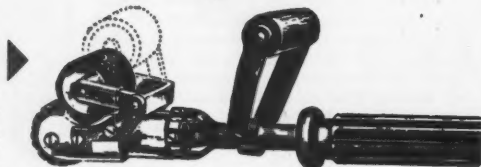


◀ GREAT LAKES SHRINK TUNNEL UNIT

Automatically, in seconds, this unit makes heat-shrink wraps skin tight. Takes out every wrinkle and fold, even on awkwardly shaped items. Units furnished to couple with automatic units or your present setup, as part of complete wrapping setups, or as part of multi-station lines. Get the details!

BEEF BRANDERS

For house branding beef with grade names or trade marks. Other models for fresh and cured pork, beef, sausage, specialties—roller or stamp types—cold ink, ink-electric, or burning.



HIGH SPEED
FRANK PACKAGING

Setups for single stations or complete packaging lines, for sausage, sliced luncheon meats, chunk items or processed products. We design and build units for any item, production schedule or floor space, for any desired operation from simple wrapping to complete semi-automatic lines for slicing, checkweighing, packaging, labeling and coding. Bring us your packaging problems.



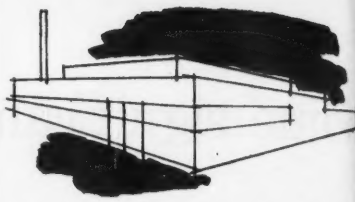
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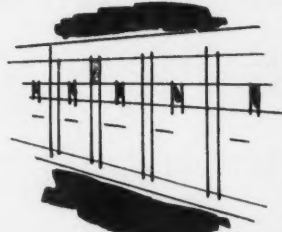
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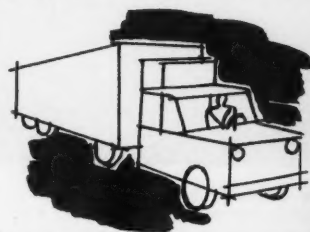
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INSTALLING A SMOKEHOUSE!



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- Manufacturers' catalog pages, information on products for all departments of your plant.
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A NATIONAL PROVISIONER PUBLICATION



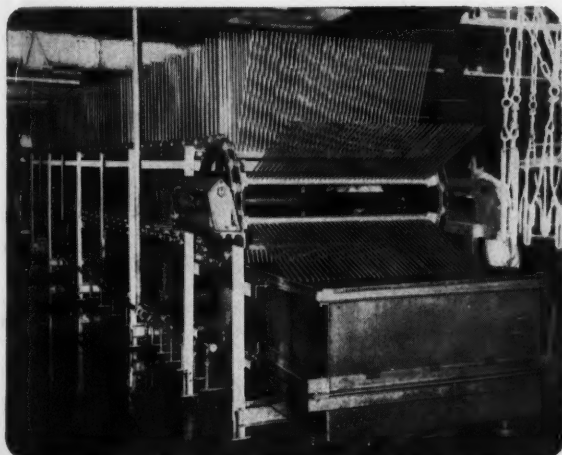
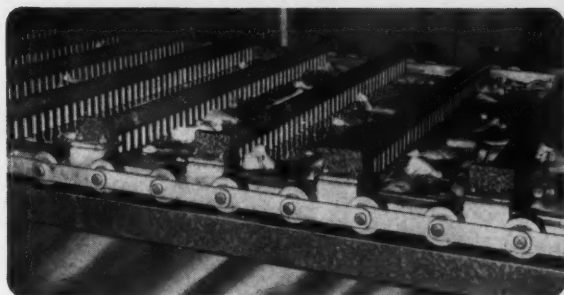
37° Poultry!

USING ONLY COLD WATER

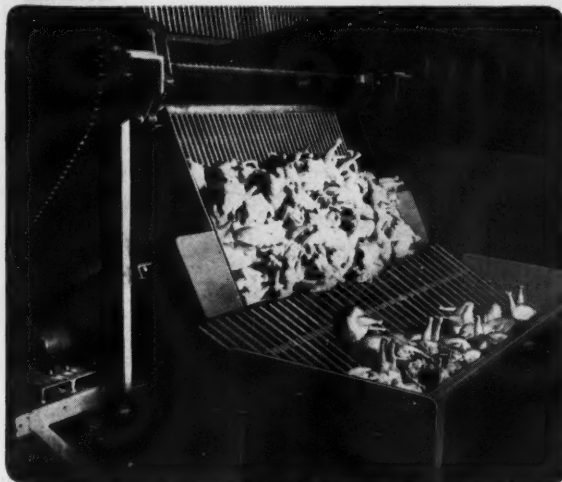
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"C-F-C"* CHILLER



"C-F-C" CHILLERS are sanitary, easily cleaned and maintained.



"C-F-C" CHILLERS deliver chilled, drained and clean poultry, from CLEAR-CLEAN-COLD water, in one operation.

* Counter-Flow-Continuous

PAT. APPLIED FOR

These Chillers convey the poultry through a flume against a current of fresh refrigerated water. By using the counter-flow feature, birds enter the temperate water first. Gentle air agitation aids in the removal of high body heat and also establishes a cleaning action. The final cooling is accomplished in CLEAR-CLEAN-COLD water, all in one operation.

"C-F-C" CHILLERS have a proven performance of delivering a better looking product (improved "bloom") and a highly profitable "yield."

"C-F-C" CHILLERS are made of stainless and galvanized steel. No hidden or covered areas—hard to clean. All parts are open and accessible—easily cleaned.

"C-F-C" CHILLERS are stationary, designed for a long low-maintenance life. They soon show an improved profit in the overall operation by savings in labor, space, equipment and cooling costs.

Write . . .

Telling us the size and capacity of your plant . . . and let us show you how "C-F-C" Chillers can help you cut overhead, improve operations, and make more profits. And continue to do so for many years.

DEPENDABLE REFRIGERATION SINCE 1882
FRICK CO.
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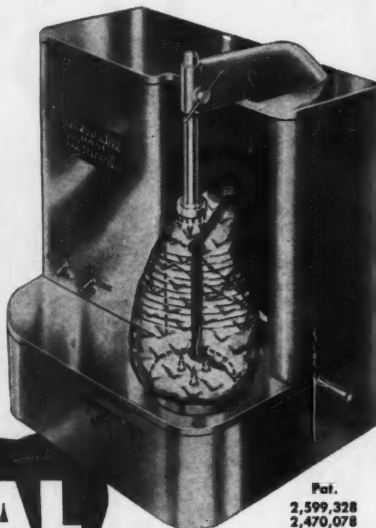
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of Floor Space

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CHICAGO, ILL., SEPT. 25th-29th, 1959

Meat, Spiral
Sliced to Bone
and Meat Re-
mains on Bone

Can Be
Handled As
Un sliced Ham

3 Slice
Adjustments

No Boning Costs

Slices Complete Ham
in 1½ Minutes

Easy to Clean

Easy to Operate

No Discoloration
to Ham Slices

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Speed purchasing decisions with the **PURCHASING GUIDE**

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When you look for any item, see the full list of
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Other features: trade name identification; meat industry
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For all your informational needs, use

The PURCHASING GUIDE for the MEAT INDUSTRY

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*A package
so useful
it can
make the sale*

...THE PLUS CONTAINER! All of a sudden, dinner's ready and not a pot or a pan or a serving dish has been used. Housewives like this plus in a package; repeat on brands that offer such convenience. Yet, wooing today's capricious shopper is only part of the Plus Container's job. Because it's foil, it has features you'll like, too. Extra protection and strength to preserve freshness, flavor and color. Space preference in stores because it's easy to handle, case-pack and stack. As the world's largest manufacturer of aluminum foil containers, we know how to create a "useful" package for you. Tell us what you need. Let us show you what we can do.

The Plus Container



EKCO-ALCOA CONTAINERS INC.

WHEELING, ILLINOIS • WHITTIER, CALIFORNIA • LONG ISLAND CITY, NEW YORK

EKCO is the registered trademark of Ekco Products Company, ALCOA is the registered trademark of Aluminum Company of America. The corporate name and combination mark, EKCO-ALCOA, is used under license to the manufacturer by each of these companies.

Here they are . . .

2nd and 3rd of the six closed packing plants of

ARMOUR & CO. liquidations



Run consecutively for your convenience

Tifton Sept. 22

and

Atlanta . . . Sept. 24

Georgia



TYPICAL VALUES FROM BOTH PLANTS

Armour & Co.—Tifton, Ga.

MEAT GRINDER: Buffalo #46-B, w/stainless steel Hopper, 25 HP.
STUFFERS: (2) Buffalo 300 lb. capacity, w/valve.
STUFFING TABLES: (2) stainless steel top, 52½" x 12" long, and 46½" x 11" long.
SMOKEHOUSE CAGES: (34) 41½" x 38" x 54¼" high, 5-station, for 40¼" sticks.
ROCKFORD FILLER: model "A", size #34, 3 HP.
SILENT CUTTER: Buffalo #54-B, center unloading, 50 HP.
TY-LINKERS: (2) automatic, Model 114A.
TOLEDO DIAL SCALES: Bench Type: from 30 lbs. to 400 lbs. cap., late styles, many with stands.
TRACK DIAL SCALES: Toledo, 800 & 1250 lb. capacities.
PICKLE PUMPING SCALES: Toledo 4% to 20%, stainless platforms.
EXACT WEIGHT SCALES: Over & Under, models 276, 273, most with stainless pans.
SAUSAGE MEAT TRUCKS: (21) Globe 7103 bal. type, 60" x 28" x 17".
DEFROSTING & SOAKING TRUCKS: (7), Globe, 32½" x 54" x 26" deep, with bottom drain & overflow, trailer type.
HEAVY DUTY TANK CHARGING TRUCKS: (20) Globe 7257, (5) with reinforced round nose, galv. with 36" RT wood wheels, and (15) Globe 7253 heavy duty, galv. with 20" RT wheels, round nose.

Armour & Co. have removed some items from both plants. All items sold "as is." Arrangements can be made to handle loading for shipment of equipment. All offerings subject to confirmation and prior sale.

GENERAL PURPOSE TRUCKS: (28) Globe 7180, galvanized, with 20" RT wheels & handles.
DEEP BODY HAM & BACON TRUCKS: (5) Globe 7280 galvanized, (Globe Co.) approx. 36" x 72" x 18" deep, with 2-20" Neotread wheels.
CATTLE HOIST: (Boss) chain, 45 FPM, 5 HP.
HOG HOIST: Globe, left hand feed, 16" high, 3 HP.
HOG DEHAIRER: Boss Grate 10-X, with 10 HP. mtr.
HOG HEAD SPLITTER: Anco, 2 HP.
TRIPE SCALDER: Globe, 36" cylinder, 2 HP. mtr.
PORK-CUT SKINNER: Townsend #27.
LOIN PULLING TABLE: stainless steel top, with 24" x 2" roller conveyor 4' long, OA 8½" x 4" x 34½".
BELLY ROLLER: Boss, single roll, 20" dia. x 22" long, with 24" x 3" galv. flight conveyor table, 3 HP.
BEEF RUMP & CARCASS SPLITTING SAW: Best & Donovan, model DD with counter balance.
PORK-CUT SKINNER: Townsend #35.
SCRIBE SAWS: (2) Best & Donovan.
HAM MARKER SAWS: (2) Best & Donovan, 8" dia. blade.
KETTLE: Lee, steam jacketed, stainless steel, 90# MWP, 60 gal. cap.
CRY-O-VAC SHRINK TANK: model ST-K, electrically operated, and CRY-O-VAC CLIP APPLIER.
BACON SKINNER: Townsend model #52.
HAM MOLDS: (160) stainless steel, w/covers—Globe Hoy #112, #108, #109, and #114.
BACON HANGERS: stainless steel, 1859—8-prong, 3387—10-prong.
FRESH HOG CASING CLEANING UNIT: Allbright Nell, incl. Crusher, Stripper & Finisher, w/8" x 28" x 24" S.S. Tank.
LARD COOKERS: (5) Vertical, Ham-lard, ASME Coded, (3) 5' x 11".
KETTLE: Lee, stainless steel, steam jacketed 50 gal., 90# MWP.
MAGNETIC SEPARATOR: Dings, w/5" x 15" dia. screw conveyors and 12" x 5" lg belt, 15 H.P. motor.

AIR COMPRESSOR: Ingersoll Rand, twin stage type 30, size 6" x 3½" x 4", 7½ H.P., V-belt drive.
TANK TRUCK: S.S. 18" x 18" x 30" on wheels.

Armour & Co., Atlanta, Ga.

BACON SKINNER: Townsend #52.
KETTLE: stainless steel, steam jacketed, 60 gallon.
LARD VOTATOR: model 551-A, with Pre-Cooler.
SHOULDER CUT-OFF KNIFE: Anco, 3 H.P. Gearhead motor.
BONE TRIMMER: Whizzard, electric.
PORK-CUT SKINNER: Townsend #35.
LOAF STUFFER: S.M.E., air operated.
RUMP & CARCASS SPLITTER: Best & Donovan mdl. BB.
PATTYMAKERS: (2) Hollymatic, w/plates & hoppers.
BONE CRUSHER: Mitts & Merrill, w/40 HP.
BELLY ROLLER: Globe, 7½ HP., double rollers 30" long x 18" dia., with 27" galv. conv. table.
CONVEYOR TABLE: metal, 8' long, 26" x 4" slats, 2 HP. motor & drive, side cutting boards.
SHOULDER CUT-OFF CONVEYOR TABLE: stainless steel slats 54"x4", 80" long x 62" OA.2 HP.
MIXER: Buffalo #4A hand tilt.
GRINDER: Buffalo #66-B, 25 HP., with stainless Hopper.
PAK-ICER: Vilter, w/stainless steel lined Bin.
GRATE DEHAIRER: Boss 10X, Gearhead motor.
MOLDS: (90) Anco 4 x 4 x 27", stainless steel.
MOLDS: (125) Winger (Globe) 4 x 4 x 24, stainless steel, for sliding covers. HD.
MOLDS: (189) stainless steel. Globe Hoy #109, #112, and #114.
JOURDAN COOKER: stainless steel, 4 x 4½ x 8½", with 2-pumps.
ROCKFORD FILLERS: (2) model "B".
SILENT CUTTER: Boss 100-A, with side unloader, 60 HP., V-belt.
HOG HEAD SPLITTER: Anco, galv., 5 HP.

CRY-O-VAC UNIT: mdl. FVC-E-12, motor & pump.
BENCH SCALES: Toledo, dial type, 30 lb. cap. to 400 lb. late styles, on stands.
TRACK DIAL SCALES: Toledo #2313 "One-Spot." 3250 lb. cap., 1 lb. grad.
BACON HOOKS: (5425) stainless steel, 8 & 10 prong.
COOK TANK: stainless steel, 40" x 7' x 26" deep, w/cover & controls.
KETTLE: Plaudier, stainless steel, steam jacketed, 100# MWP, ASME, 36" dia. x 30" deep.
EXACT WEIGHT SCALES: (12) mdl. 213, 3# cap.
SEMI-LIVE SKIDS: (64) 5' x 36" x 11" high.
SAUSAGE MEAT TRUCKS: (20) galv., 26 x 60 x 18" deep, trailer type, RTRB wheels.
TANK CHARGING TRUCKS: (19) round nose, Globe, iron & rubber tire wheels.
TANK TRUCKS: (15) on frame, trailer type, iron wheel, 56 x 32 x 26 deep, w/o'flow & drain.
GENERAL PURPOSE TRUCKS: (36) 20", RT wheels, galv.
SHELF TRUCKS: (7) galv., 8-station 43" x 29½ x 52" high, 6" betw. sta., trailer type.
SWEET PICKLE SOAKING TRUCKS: (11) galv. trailer type, 32½ x 55 x 25 deep, with overflow drain.

See us in
hospitality room

865

at the A.M.I. Convention, Palmer House, Chicago, for details on all six plants.

EXCLUSIVE LIQUIDATORS

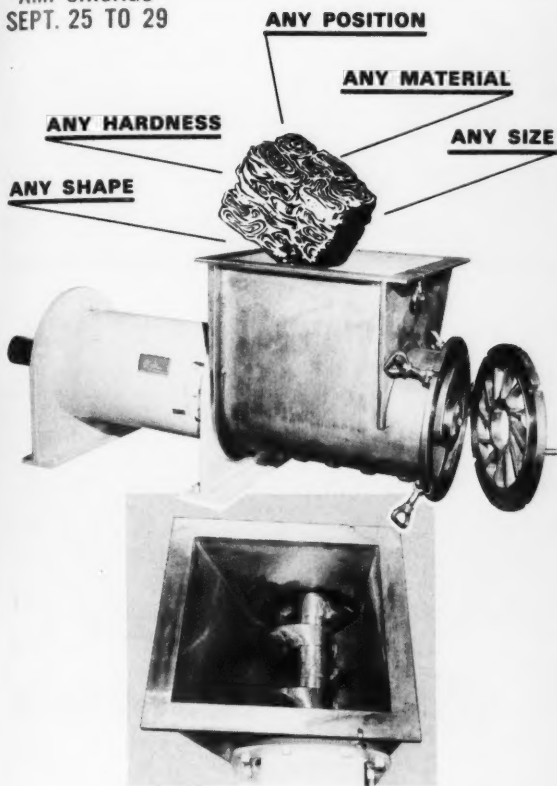
BARLIANT & CO.

1631 S. Michigan

Chicago 16

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BOOTH No. 1
AMI-CHICAGO
SEPT. 25 TO 29



OPERATING PRINCIPLE

The Rietz Extruder was developed specifically for the job of reducing large frozen meat blocks on a high capacity continuous basis. "Parrot beaked" rotating arms, moving at slow speed, pull the block down into the machine, chopping off sections and conveying these sections toward the discharge end. Sections are further reduced (as they are being conveyed) by vertical "anvils" placed along the bottom of the machine. At the discharge end, final control of particle size is maintained by use of an "orifice plate."

FOR FURTHER INFORMATION, PLEASE SUPPLY
THE FOLLOWING SPECIFIC APPLICATION DATA:

- Material and block dimensions
- Product being prepared
- Capacity requirements
- Particle size desired
- Present equipment being used

Rietz

MANUFACTURING CO.
Santa Rosa, Calif. • West Chester, Penna.

DISINTEGRATORS • PREBREAKERS • EXTRUDERS • THERMASCREWS

SEE OTHER SIDE FOR DATA ON RIETZ EQUIPMENT IN A CONTINUOUS RENDERING SYSTEM

**FROZEN BLOCKS
ARE EASY MEAT FOR**

Rietz

RIETZ EXTRUDER

TYPICAL APPLICATIONS

- AHEAD OF MEAT GRINDERS FOR
Hamburger — Sausage — Chili con Carne Meat —
Meat for Meatballs — Sausage Meat
- AHEAD OF EMULSION CUTTERS FOR
Sausage
- DIRECT AS DISCHARGED FOR
Hash
- AHEAD OF FINE GRINDERS FOR
Baby Foods

SPECIAL ADVANTAGES

- Handles frozen, partially thawed or fully thawed blocks without difficulty.
- Handles blocks of any size or shape without indexing (within limits of each model).
- Handles any material including frozen bone, frozen by products blocks, etc.
- Crack-free, crevice-free interior plus hinged orifice plate provides complete access and fast, easy cleaning of interior surfaces. No knives to remove for cleaning.
- Requires virtually no maintenance—no knives to sharpen—rugged, simple, dependable construction.
- Control of particle size through interchangeable orifice plate results in finished product that retains original meat characteristics. This is extremely important for hash, sausage, etc.

CAPACITY TABLE

Unit	HP	Shaft RPM	Orifice Opening	Hard Block Capacity Lbs./Hr.	Block Thickness
RE-12	7½	10 to 15	6	2,000 to 3,000	4"- 6"
RE-12	7½	10 to 15	12	1,000 to 2,000	4"- 6"
RE-12	10	12 to 20	6	3,000 to 5,000	4"- 6"
RE-12	10	12 to 20	12	2,000 to 4,000	4"- 6"
RE-15	15	15 to 20	6	8,000 to 10,000	6"- 10"
RE-15	15	15 to 20	18	5,000 to 7,000	6"- 10"
RE-15	25	25 to 33	6	10,000 to 13,000	6"- 10"
RE-15	25	25 to 33	18	7,000 to 10,000	6"- 10"
RE-24	30	25 to 30	6	18,000 to 24,000	10"- 14"
RE-24	30	25 to 30	18	14,000 to 18,000	10"- 14"
RE-24	50	40 to 50	6	28,000 to 36,000	10"- 14"
RE-24	50	40 to 50	18	18,000 to 24,000	10"- 14"

ALL MODELS OF RIETZ EXTRUDERS ARE AVAILABLE IN
CARBON STEEL (NICKEL ALLOY COATING OPTIONAL)
OR STAINLESS STEEL CONSTRUCTION

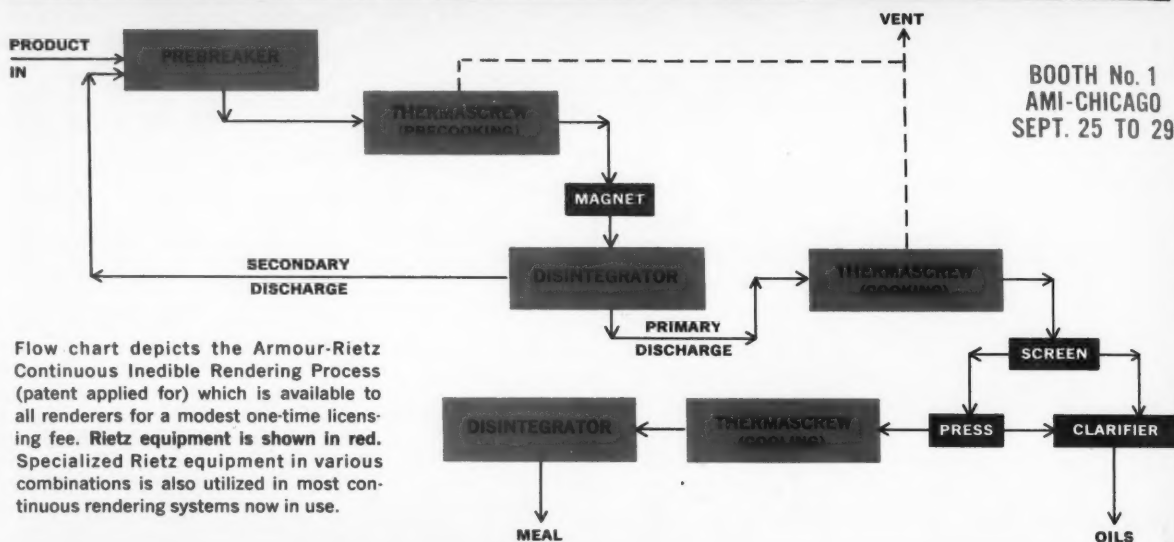
FIELD SALES & ENGINEERING OFFICES
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Box 13291, Houston 19, Texas

When you think "CONTINUOUS RENDERING"

THINK

Rietz

avored equipment
in the most advanced
continuous rendering
systems yet developed



Flow chart depicts the Armour-Rietz Continuous Inedible Rendering Process (patent applied for) which is available to all renderers for a modest one-time licensing fee. Rietz equipment is shown in red. Specialized Rietz equipment in various combinations is also utilized in most continuous rendering systems now in use.

THESE ARE
THE RIETZ UNITS
THAT LEND THEMSELVES
TO VARIOUS
CONTINUOUS RENDERING
SYSTEMS

Rietz engineers are available to you on request to assist you in engineering your conversion to modern continuous rendering.

Rietz

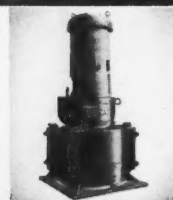
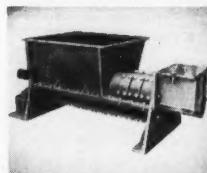
MANUFACTURING CO.

Santa Rosa, Calif. • West Chester, Penna.

DISINTEGRATORS • PREBREAKERS • EXTRACTORS • THERMASCREWS

RIETZ PREBREAKERS

For preliminary chopping and reduction of bones, offal, fat and other renderable material. Slow speed—high torque—high capacity at low horsepower. Rugged construction—no knives to sharpen—minimum maintenance. In carbon or stainless steel.

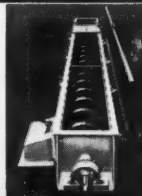


RIETZ DISINTEGRATORS

For fine grinding of bones, offal, fat and other renderable material in low or high temperature processes ahead of separation. Optional continuous rejection of fibrous material by differential discharge. Wide range of capacities in carbon or stainless steel.

RIETZ THERMASCREWS

For continuous melting and cooking in either edible or inedible rendering processes. Heating medium, circulating through hollow screw and jacketed trough, provides accurate control of product temperature. Various trough diameters and lengths in carbon or stainless steel.



FIELD SALES & ENGINEERING OFFICES

7001 N. Clark St., Chicago, Illinois
7336 - 17th Ave., N.W. Seattle, Washington
Box 13291, Houston 19, Texas

SEE OTHER SIDE FOR INFORMATION ON OTHER RIETZ EQUIPMENT

September 12, 1959

VOLUME 141 NO. 11

Realism in Bargaining

We believe that a couple of the techniques being employed in some labor-management negotiations today could be eliminated with no greater loss to the public or anyone concerned.

The first of these doubtful techniques is that of exaggeration of demands in order to establish positions from which the negotiators can gradually jettison the more unrealistic items as trade-offs during the bargaining process.

The trouble with this kind of approach is that with one or both sides taking extreme positions far beyond the point at which agreement is possible or probable, the whole bargaining process is slowed down to a crawl, the real issues are obscured and there is every opportunity for the awakening of the small-boy type of emotion which is best expressed in the retort, "Aw, my dad can lick your dad."

What useful purpose would be served if, with the ham market at around 35¢, a seller should call a buyer and offer his product at 45¢, and the buyer should counter with a bid of 25¢?

The dignity of neither labor nor business is enhanced in the eyes of the public when negotiations start with ludicrous demands and counterproposals. Moreover, moving far out on a limb usually means that one must crawl down or be sawed down.

The second practice of questionable effectiveness and desirability is that of "public trial" of labor-management disputes in newspaper advertising. Without denying that the public has an interest in such disputes, and that an objective recital of the facts is proper and desirable, we do question the wisdom of using paid space for an obviously "slanted" presentation which tries to establish the bad faith of one side and thus, q.e.d., the good faith of the advertiser.

We wonder how many converts are made by such "educational" efforts?

News and Views

The Strike of 16,000 workers at 36 Swift & Company plants was rounding out its first week as the two major unions turned down as "a bad bargain" a Swift offer described by the company as "the most attractive and progressive in the industry." The offer included a new contract feature, a savings and security program for employees, under which employees could choose to save a certain amount each week up to \$2.40 and Swift would add 50¢ for each dollar saved. The company contribution would vest in the participating employee after three years. (Mr. K gets in the act, see page 38.)

Swift also proposed wage increases of 8½¢ an hour retroactive to September 1 and 6½¢ an hour effective next September 1; offered to add into the base rate the 14¢-an-hour cost-of-living adjustment for the past three years, and said it would extend the escalator clause of expired contracts. The wage provisions, Swift said, would not apply to "some southern plants where wage and other benefits received by employees already far exceed those of competing companies in those areas." The 14¢-an-hour cost-of-living adjustment would be incorporated in the southern rates, however, and a 1960 wage reopening would be provided.

In rejecting the Swift proposal, officials of the Amalgamated Meat Cutters and Butcher Workmen of North America and the United Packinghouse Workers of America charged that it was "loaded with gimmicks" and "far short of the pattern established by Armour and Company."

Both Swift and Wilson & Co., Inc., reportedly were holding out against the creation of a company-financed automation fund of up to \$500,000 to be administered by a joint union-management committee, such as provided for in the Armour and other agreements.

In what Wilson called its "final offer" to the UPWA, the company said that in addition to the 8½¢-an-hour wage increase this year and 6½¢ next year agreed to by other companies, Wilson would pay 2¢ more per hour next year directly to employees "in lieu of certain demands of the union agreed to by other companies, which the company considers unsound and an infringement of management prerogatives."

Modified Legislation to permit state meat inspection at certain packing plants to be recognized as the equivalent of federal inspection, enabling product to be shipped in interstate commerce, has been introduced in the House by Rep. Harlan Hagen (D-Cal.). The bill (HR-8951) supersedes a similar measure (HR-5886) introduced by Hagen last March. Hagen was joined in his latest action by Rep. Walt Horan (R-Wash.), whose bill is HR-8954. The new legislation would provide for a cooperative arrangement between the U. S. Department of Agriculture and the states by which state inspections would be recognized as the equivalent of federal upon approval of the U. S. Secretary of Agriculture. The Secretary would specify the individual packing plants that could participate in the arrangement and also would be able to designate the state personnel whose inspections would be recognized as federal. The service could be withdrawn from any plant failing to conform with federal requirements and orders. The program would be subject to cancellation upon withdrawal of "adequate financial support" by the state involved. Bribery provisions of the U. S. Meat Inspection Act would apply to state employees performing meat inspection functions under the arrangement.

Hagen said his revised bill "overcomes the objections of the USDA to my earlier legislation and I am sure it will have the Department's approval." (USDA endorsement of Hagen's goal

[Continued on page 40]



LEFT: A narrow chute guides the hog directly onto the trap floor of the restraining unit.

BELOW: When the hog moves to the front his weight trips floor and he is held snugly while the bolt is applied.



Simple Setup Used to Stun 60 Hogs Per Hour

Canada Packers Ltd. has been in the forefront of meat packing companies working on the development of humane methods for slaughtering hogs. The firm was the first North American organization to adopt the oval CO₂ immobilizing chamber for large-scale production. The unit was installed at the Toronto plant where it has been used in dressing as many as 12,000 hogs per week.



TOP VIEW showing position of stunned hog in restrainer.

Canada Packers, the largest meat processor in Canada, has several smaller plants where the investment in equipment required for CO₂ immobilization could not be justified in terms of their limited rates of slaughter, points out vice president W. R. Carroll. The humane slaughtering facilities for hogs at the Toronto plant cost about \$50,000 (see the NP of January 17, 1959, for details).

Under the directive of president W. F. McLean, that all plants acquire facilities for humane slaughtering as soon as possible, management decided to explore the possibilities of using the penetrating bolt stunner at the plant at St. John, New Brunswick. This smaller plant has a maximum killing rate of approximately 70 hogs per hour.

Experience at St. John indicates that the method and arrangement in use there are suitable for other small plant installations.

Stunning equipment at the plant consists of a feeding chute, a Schermer restraining chute with a spring trap floor and a Schermer bolt stunner. This equipment can be operated most efficiently at the rate of 60 hogs per hour when the first three men on the line perform the initial operations on a batch of 20 hogs and then move on to the dressing rail to aid the crew there. Subsequently, they return to the stunning, bleeding and shackling stations to start the operations with another batch of 20 hogs.

The dressing rate can be scaled downward through a consolidation of tasks. However, under this kind of arrangement the butchers spend a greater portion of their time in walking.

At the St. John plant, a narrow infed chute, which is just wide enough to pass a single hog, connects the restraining unit with the hog holding pens. One man with an electrical prod pole drives the hog into the

the trap
ght trips
applied.

restraining unit. As the hog approaches the unit he moves via a stepped ramp that constricts the passage to the tapering width of the restraining unit. The latter has two smooth steel walls which form a "Y" in cross section. The flare out of the "Y" begins just slightly below the belly of the average hog while the stem reaches to about his hock.

As the hog moves to the front of the Schermer unit his weight automatically trips the trap floor and he is left suspended on the side walls of the "Y." In this position the animal is immobile since his legs are suspended in the air. The drover walks to the front of the unit and stuns the animal with the Schermer cartridge-activated bolt. The operator then touches a foot pedal at which the restraining unit, which is pivoted off center, tilts and drops the hog directly onto the sticking table. After the hog is ejected the spring mechanism



of the unit automatically brings it back into home position with the trap floor ready to receive the next hog.

The top of the bleeding table is a perforated steel plate and below it is a trough which discharges into a pipe line running to the blood tank. The two other members of the slaughtering team move the immobile animal on to the center of the bleeding table. One operator, standing at the front of the table, sticks the hog, while the other places a shackle on the hind leg and engages it with the hoist chain that lifts the animal to the bleeding rail.

Approximately 10 seconds elapse between stunning and sticking. With this short interval between the two operations there is no hemorrhaging in the hog's lungs or in other parts of his body, according to Carroll. The hog is on the bleeding table just long enough to permit



ABOVE: When the hog is rolled onto the bleeding table, two operators position him for the stick and hangoff.

LEFT: Immobile animal is stuck within seconds after being stunned. The first gush of blood flows out on the perforated table before he is hoisted to the bleeding rail.

RIGHT: A hoist is used to lift the hog onto the bleeding rail before scalding.



LEFT: Restraining unit is examined by F. F. Andrew, plant manager; H. J. Fauth and A. Stewart, supervisors.

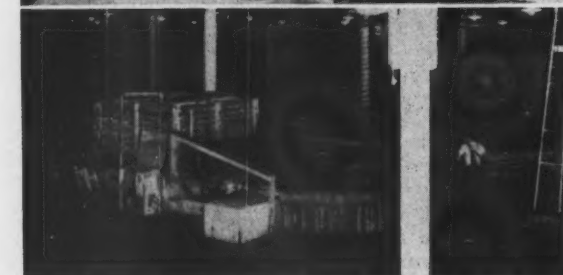
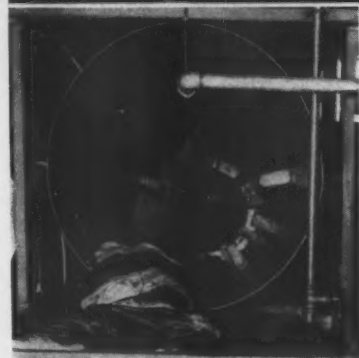
the initial gush of blood to flow from him and the balance of the bleeding is done on the bleeding rail.

As the bled hogs are accumulated in a lot of 20, the scalding tub operator drops them into the tub and then lifts them into a small dehairer which discharges onto a gambrelling table. A hoist is used to place them on the rail for the balance of the dressing operations.

Management reports that the employees have no difficulty in driving the hogs into the restraining unit and that the hogs do not attempt to vault over its sides. The walls of the "Y" are too smooth and high to allow the hog to escape.

With this type of humane stunning the brain is lost for edible purposes, but it is used for pet food.

The total cost of the installation was about \$2,700, reports Carroll. Maintenance requirements are very nominal; in one four-week period the plant spent \$10 for rubber rings and a new bolt.



Combine Advanced Methods of Handling Hides in New Plant

PHOTOGRAPHS, from the top to the bottom, show the following operations: Incoming hides are spread and trimmed, loosely bundled for weighing and then placed in hide washer.

As hides are tumbled for 7 minutes inside the washer, they are sprayed with a copious volume of water.

Two two-man teams operate the fleshing and demanuring machine, taking the hides from the washer and, after fleshing, depositing them on the chute discharging into the raceway curing vat.

The fleshed hides slide into the vat for rapid curing.

The curing vats have their own salt boxes into which the brine is constantly pumped to maintain the solution in saturated condition.

A STREAMLINED cycle for handling and processing hides at Bert Lyon & Co., Kansas City, Mo., has drastically reduced the time required to cure green hides and, at the same time, has brought about improvement in the quality of the product. The system is installed in the new hide curing plant of the company, which is located close to the Kansas City stockyards area, and contains the latest developments in hide processing equipment. During six months of operation the equipment definitely has proved the soundness of the major capital investment required for its purchase, according to Bert Lyon, president and a 45-year hide industry veteran.

The plant buys green hides from local slaughterers and processes them for sale to tanners. Incoming green hides are delivered directly into the plant via a truck ramp. Four other doors may be used for receiving or shipping hides by truck and on the other side of the building five rail siding spots provide for car handling. Generally, green hides are received on the truck side and loaded out on the rail side. The hide processing pattern has been laid out to take advantage of this situation, says Bert Sanditz, vice president and co-founder of the firm.

Hides are dumped from the truck at the trim area. Here two butchers spread the green hide and trim it after which two other employees take the hide and fold it loosely so it can be weighed. After weighing they carry the hide to the Stehling hide washer.

Management is well pleased with the performance of this unit, declares Robert Sanditz, plant manager. Washing immediately lowers the temperature of the hide; it removes virtually all the manure and dirt clinging to the hide, thus protecting the knives of the fleshing machine, and it removes the blood, making the hide easier to handle in subsequent operations. He observes that the less dirt and blood introduced into the curing vat, the longer is the useful life of the curing solution.

The hide washer is a 20-ft.-long tumbler of 4-ft.



ABOVE: Bert Lyon (left), president of the organization, and Bert Sanditz, the firm's vice president. RIGHT: The hide company's new plant with the Kansas City skyline rising in the background of the photo.



diameter. It is powered by a 7.5-hp. motor and rotates at 14 rpm. and progressively moves the hide forward at a slow pace. It takes the hide about 7 minutes to pass through the washer, in which it is subjected to high pressure sprays and kept from knotting by a series of prongs mounted on the inner shell. The washer requires about 1,200 gallons of fresh water per hour although its total usage is about 3,600 gallons; the balance of the water is recovered from the filtered receiving tank below the tumbler. The fresh water is sprayed on the hide at the discharge end and the recovered water is sprayed on the incoming hides.

The cleaned hide is taken by one of two two-man teams who feed it into the Stehling fleshing and demanuring machine.

This machine consists of a series of steel and rubber rollers through which the hide is pulled against a rotating spiral knife roller. The blades have flat tops. Their action is essentially that of scraping since the hydraulic pressure applied on the rollers during the pull through is about 450 psi. The unit is driven with a 45-hp. motor, operating the fleshing cylinder at 1,500 rpm., and has a 3/4-in. spray to keep the rollers clean.

The machine is in the open position when about half the hide is placed between the rollers; it is closed and activated with a foot pedal. The hide is fed out as it is fleshed. The balance of the hide is fed into the rollers on the next pass. This technique is necessary since the pressure used precludes feeding the hide directly into the rollers.

The machine is equipped with springs that adjust automatically for normal variations in hide thickness plus a manually-operated wheel with a full turn adjusting the scraping height by 1/5000 in.



DRAINED hides are inspected before being bundled.

The removal of the flesh material, which has no leather value, achieves several advantages, according to Bert Sanditz. It permits a faster cure with lower salt consumption, since there is no fatty material to absorb the salt needlessly, and it reduces the shipping weight by an estimated 10 to 15 per cent. Management has no actual yield data because of the newness of the operation. Finally, the surface of the hide is easy to inspect for any scores since there is no flesh to conceal this damage until the tanning operation.

The fleshing machine operators take the finished hide and dump it on a chute feeding one of the two 850-hide capacity curing vats furnished by Stehling. The oval curing vats with a central concrete core are equipped with two wooden paddle wheels to provide the turbulence necessary to keep the hides afloat and to aid in salt penetration.

Each vat has its own salt box for keeping the brine at the maximum strength. The pickle in the vat is constantly pumped over this bed of salt. This arrangement keeps the pickle clean since the salt bed acts as a filter. As the pickle discharges from the salt box it flows through stainless steel filters which trap the hair.

A portable screw conveyor is used to load the salt boxes. A scoop-equipped, gas-powered industrial truck brings salt from the storage bin and dumps it into the hopper of the screw conveyor which, in turn, discharges into the box. At intervals the salt level is allowed to run down and the accumulated foreign material is removed and dumped.

The vats are equipped with air pipes for floating up the hides at the end of the cure which is the following morning. The hides are poled and placed on wooden horses and moved with an industrial truck to a drainage area. Here they remain overnight and are then removed from the horses, spread out on the floor for close inspection, bundled and again placed on skids for movement into the storage area by industrial truck. When the hides are ready for shipment they are picked up by the industrial truck in skid lots and moved to the railroad car.

The streamlined operation has several major advantages, reports Bert Lyon. It reduces the whole curing cycle to about 48 hours and significantly lowers space and inventory requirements. The shortened curing period narrows the speculative spread encountered in long pack curing.

The work flow is such that it effectively utilizes two-man teams who move the green hides progressively through the preparation and curing cycle. Two men spread the hide to trim it, two bundle to weigh and

[Continued on page 38]

With Humane Slaughter Deadline Near, AMI Experts to Discuss Latest Methods

Experts on humane slaughtering methods will compare notes and



T. H. BROECKER

answer questions at the 54th annual meeting of the American Meat Institute, to be held September 25 through 29 at the Palmer House, Chicago.

Members of the AMI improved methods of slaughter committee will conduct a workshop on humane slaughter developments at 2 p.m. Saturday, September 26, in the Crystal Room, located on the third floor of the hotel. T. H. Broecker, chairman of the board of The Klarer Co., Louisville, will preside. Members of the AMI committee will discuss recent developments in the use of carbon dioxide, mechanical and electrical stunning.

AMI president Homer R. Davison commented: "These are some of the best informed people in the country on this subject. We expect this workshop to provide valuable information for any packer interested in humane slaughter methods. It should be particularly important to packers planning to convert to one of these methods by next year's June 30 deadline. It takes a considerable amount of time to put any of these methods into full-scale operation. The men heading up this meeting may save these packers a lot of time and money by discussing the special features of each of the three methods."

Broecker and Donald S. MacKenzie, director of the AMI department of packinghouse practice, represent the meat packing industry on the Secretary of Agriculture's Advisory Committee on Humane Slaughter. The AMI improved methods of slaughter committee has had humane slaughter problems and developments under study for several years. Several members have directed conversion to humane slaughtering operations in their own companies.

Other members of the improved methods of slaughter committee are: J. L. Crowley, The Cudahy Packing Co., Omaha; Carl W. Elmer, Swift & Company, Chicago; George Hawk, The Rath Packing Co., Waterloo, Ia.; M. J. Hess, Wilson & Co., Inc., Chicago; T. H. Hocker, Geo. A. Hormel & Co., Austin, Minn.; Har-

old T. Jaeke, Oscar Mayer & Co., Madison; Alan P. Jones, Jones Dairy Farm, Fort Atkinson, Wis.; Ralph W. Ransom, John Morrell & Co., Ottumwa, Ia., and Richmond W. Unwin, Reliable Packing Co.

The session will be open to all interested AMI members. Everyone in attendance will be invited to ask questions, relate their experiences or express views on the methods.

Another important part of the annual meeting will be the world's largest exhibition of packinghouse machinery, equipment and supplies. Ninety-two firms will set up displays occupying 34,520 sq. ft. in the hotel's main Exhibition Hall and the nearby Red Lacquer Room. There will be working models and demonstrations of the latest and best materials and devices for every department of the meat packing and sausage manufacturing plant.

Exhibits will include newest applications of carbon dioxide in meat processing, the latest humane slaughter equipment, mechanical fat and lean trimmers and emulsifiers, offal hashers and luncheon meat slicing machines and weighing devices. Participants at the AMI convention will be able to inspect these and many other items of standard equipment and supply.

Exhibits will be open as follows: Friday, September 25—12 noon to 6 p.m.; Saturday, September 26—12 noon to 5 p.m.; Sunday, September 27—10 a.m. to 5 p.m., and Monday, September 28—12 noon to 5 p.m.

Two more retail meat specialists have been added to the panel which will discuss "Problems of Meat Distribution and Merchandising: The Retailer's View" at 9:30 a.m. Monday, September 28, in the Grand Ballroom. They are Samuel E. Osborne, director of meat operations, Piggly Wiggly Midwest Co., Inc., Rockford, Ill., and Clifford G. Bowes, meat merchandising consultant in the Chicago area.

Osborne directs meat operations for more than 40 Piggly Wiggly Midwest stores in Illinois and Wisconsin. Before joining Piggly Wiggly in 1945, he managed Buehler Brothers meat markets in Rockford, Dixon and Kewanee, Ill. Bowes specializes in building profits in retail meat operations.

Special entertainment has been planned for wives who accompany packers to the annual meeting. On Saturday, September 26, they will get a chance to make new friends

and renew old acquaintances over rolls and coffee at a get-together to be held from 9:30 to 10:45 a.m. at the Town and Country Terrace of the Palmer House. A luncheon and fashion show is scheduled for 12:30 p.m. Monday, September 28, at the Camellia House of the Drake Hotel. Maggie Daly, fashion personality, will comment on a showing of Blums-Vogue fashions.

The cost of the luncheon and fashion show is \$5.00. Seating capacity is limited and registration will close September 15. Reservations should be sent to ticket manager, women's entertainment, American Meat Institute, 59 E. Van Buren st., Chicago 5. Tickets ordered in advance will be held at the women's hospitality headquarters, located on the fourth floor of the hotel.

Suits Seek Damages for Alleged Weight Padding

Two suits seeking a total of more than \$500,000 in damages from the principals of a former Indianapolis order buying concern for alleged fraud in the sale of hogs are scheduled tentatively to be heard September 21 by Judge Cale J. Holden of U. S. District Court in Indianapolis. The defendants, Charles J. Renard and other partners who operated as Kennett-Murray & Co., have asked for a continuance.

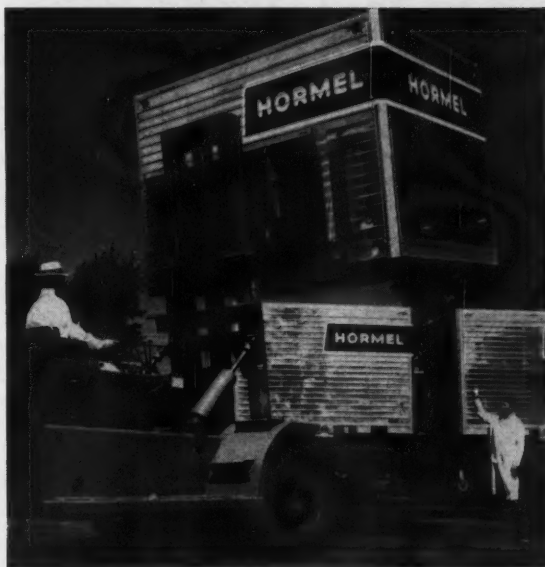
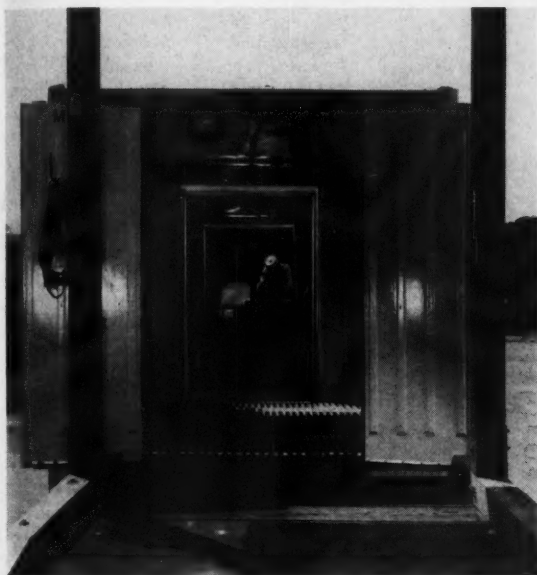
Plaintiffs are The Wm. Schluderg-T. J. Kurdle Co., Baltimore, which asks \$418,301.18 in damages, and Smithfield Packing Co., Smithfield, Va., which seeks \$98,000.

The complaints, filed by the law firm of LaRoe, Winn & Moerman, Washington, D. C., and attorney Raymond O. Evans of Crawfordsville, Ind., charge the defendants with fraud and deceit and conspiracy to defraud the packing companies through the issuance of written invoices and false weight tickets misrepresenting the weight of hogs purchased by the plaintiffs from the order buying concern.

Zero Drug Level Asked

A petition has been filed with the Food and Drug Administration by E. R. Squibb and Sons, New Brunswick, N. J., proposing the issuance of a regulation to establish a zero tolerance for testosterone enanthate, 17 α -hydroxyprogesterone caproate and estradiol valerate in the edible portions of beef cattle to which these drugs, incorporated into a paste, have been subcutaneously injected as growth stimulators and finishers, according to a notice published in the *Federal Register* September 4.

'Containerized' Meat Delivery Service Eliminates Exposure And Saves Time



TRANSFER operation is streamlined and rapid. Only about 15 to 20 minutes are required from the time the three-container units pull into Twin Cities branch for reefers to be switched from flatbed to 2-ton delivery trucks and on their way to customers. Fork lift unit has raised rear reefer and is about to set it on small truck chassis.

STURDY panel doors make it easy to load and unload reefer units, which are packed on first-in, last-out customer order rotation schedule. A special walk-way and canopy between each reefer protects against the elements when loading and unloading. Each reefer is loaded with approximately 10,000 lbs. of meat on stainless steel rail.

A "CONTAINERIZED" delivery service—the newest in over-the-road meat delivery—was introduced recently in the Minnesota area. The unique system is said to eliminate multiple handling and exposure of meat.

The "thermo-sealed" service delivers meat directly from the packinghouse to the retailer in sealed, portable, refrigerated truck body containers. The development was introduced jointly by Geo. A. Hormel & Co., Austin, Minn.; Clark Equipment Co. (Brown Trailer and Industrial Truck divisions), and North American Car Corp., Chicago.

Each container is actually a truck refrigerator body that holds about 5 tons of meat. Three of these units are locked on a large flatbed truck trailer in Austin, where they are loaded with fresh and manufactured meat, sealed and then rushed to Hormel's branch in the Minneapolis-

St. Paul area. In the Twin Cities, they are lifted off the trailer one at a time by a fork truck and placed on three small delivery trucks. The operation takes less than 20 minutes, according to company spokesmen. The delivery trucks then hurry off to the retail food stores.

CARGO NOT TOUCHED: According to officials of the three firms, the cargo is not touched from the time it is loaded until the time it is delivered. The system eliminates a previously necessary operation of unloading a large highway reefer at Hormel's Twin Cities branch and reassembling and loading the meat back into a number of smaller refrigerated city delivery trucks.

And just as important, the new method is reported to keep the meat completely sealed from the outdoor air and sunshine, keep it at a constant temperature and prevent shrinkage, all of which, Hormel

spokesmen say, help the meat retain its fullest color and flavor.

"Our products arrive at the customer's store exactly as they left our packinghouse," according to E. H. Flitton, Hormel general transportation manager and one of the company's key figures in the new delivery program.

The three companies cooperated in developing the new system: Hormel as the user, Clark as the equipment manufacturer and North American Car Corp., which leases the equipment to Hormel.

EQUIPMENT USED: Twenty-three pieces of equipment are used for the operation: 12 aluminum reefer containers, two 40-ft. aluminum flatbed trailers, two axles, one fork truck and several diesel tractors and 2-ton city delivery vehicles.

The reefer containers are equipped with latching mechanisms, one at the center line on each side at the

bottom of each reefer; the flatbeds and city delivery units are equipped with a matching number of anchor devices used to anchor the containers to the chassis.

The key to the transfer operation in getting the containers off the flatbed units and onto the city delivery trucks centers around the latching mechanism and the anchor device. The latching device in the mobile reefer unit engages the anchor mechanism on the chassis. The lock is actuated by the fork lift: when forks are inserted, it unlocks; when forks are withdrawn, it locks.

A complete unit consists of a tractor, a flatbed and three reefer containers mounted 34 in. apart on the trailer. The containers have two narrow-opening panel doors in the

7:20 the three trucks are loaded and on their way. Empty reefers, which have been unloaded on the route, are put on the flatbed trailer and loaded with empty lard cans, supplies and other materials. Then the unit is on its way back to Austin.

Built in Clark's Brown Trailer Division at Spokane, Wash., the 12 mobile reefer containers and the flatbed trailers have several unique design characteristics which help make the loading, unloading, transport and transfer operations quick, easy and economical.

PANEL DOORS: The containers have an inside width of 10.4 x 7.2 x 6.4 ft. Eight of the units have two narrow-opening panel doors mounted front and rear. Four of the units have no front door.



THREE-CONTAINER unit, which has been loaded at Hormel packinghouse in Austin, pulls out of town en route to Twin Cities. The 40-ft. flatbed trailers used to carry units are reported to be the longest on Minnesota highways.

front and the back, except the front container which has back doors only.

LOADING OPERATION: Meat is loaded according to the route and customer order on a last-in, first-out basis. The bulk of the meat is loaded by conveyor directly into the 11½ x 8 x 7.8-ft. containers. When the forward reefer is loaded, its back panel doors are closed and the loaders go to the middle container, closing the front door before starting to load into it.

The three containers are usually loaded at Hormel's Austin headquarters and are ready to depart shortly after midnight. The unit pulls away from Austin for Minneapolis-St. Paul about 3:30 a.m. and arrives in Hormel's Twin Cities branch at about 7:00 a.m.

It is met by three of the city delivery trucks and the fork lift, which immediately takes the back container off and gently drops it in place on one of the city trucks. At

The door openings are 51 in. wide and slightly more than 75 in. high. Doors are mounted on stainless steel hinges and hinge pins; recessed cam locks are used to secure the doors. The front doors open and close from the inside only; there is no exterior hardware for the locks located on the

front panels of the containers.

The reefers are insulated so as to help maintain a constant 35-36° F. at all times when loaded. The walls and ends have 4 in. of insulation; the ceiling has 5 in. About 4 in. of insulation are in the floor and 4 in. run up the side walls for 15 in.

The extruded aluminum floors each have a drain trough running across the rear end. The floor level is 1¼ in. above the door level so when the containers are washed, the water can run back through the floor extrusions to the trough at the rear and then out via the rear doors.

REFRIGERATION: Container refrigeration is supplied by one Foster-Built dry-ice bunker mounted at the rear on the right side of each unit. Of the rear-loading type, it has a 200-lb. capacity, a blower fan that points forward and a transformer. A rubber drain tube from the drip pan is fastened to the reefer body and runs down the rear corner at the right and out via a hole in the rear drain trough.

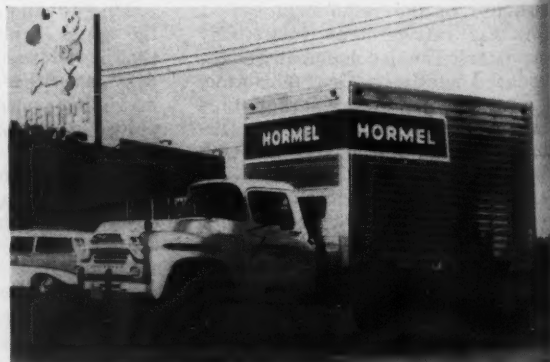
Current is 12-volt, with a standby 110-volt circuit for use in emergencies, so that the unit can be plugged into any 110-volt AC outlet. This is in case of breakdown, temporary storage or when the truck is not generating power.

A stainless steel meat rail runs along the length of each reefer, on the side opposite the bunker, and is used to hang carcass beef, lamb and pork. Other features include a plywood liner with an epoxy vinyl varnish in refrigerator white, a plastic dome light in the ceiling and a direct inside temperature reading thermometer.

An aluminum treadplate is located at the front of eight of the reefers and is used to walk on as the containers are being loaded or unloaded. It slides out and attaches to the reefer in front.

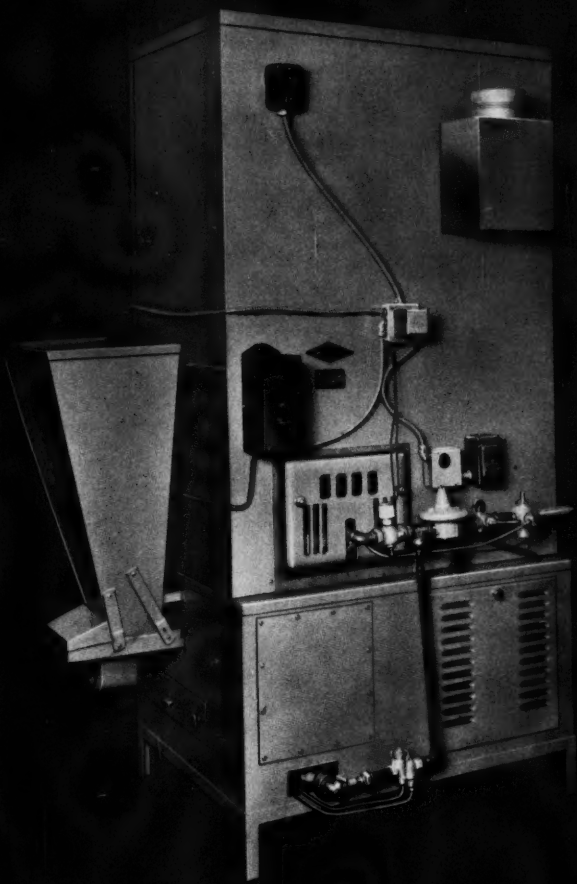
A section of roof skin has been suspended from the ceiling just back of the front doors on the same

CONTAINER arrives at first customer's door in Minneapolis-St. Paul area. System eliminates multiple handling and saves time for the meat packing firm.

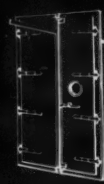
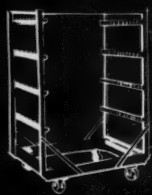
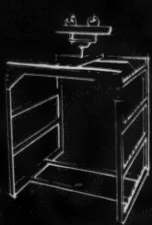


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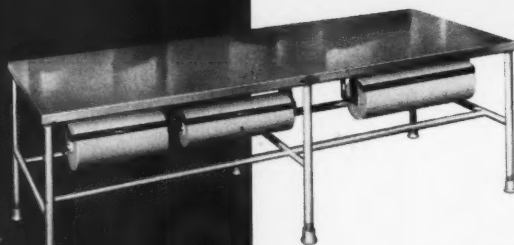
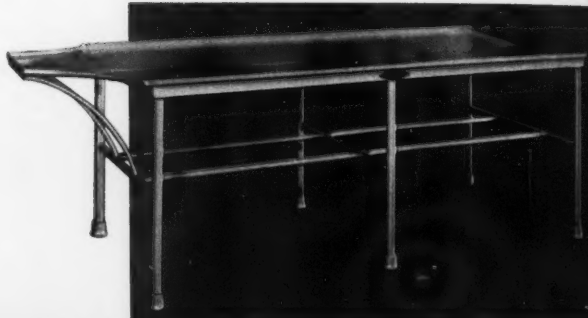
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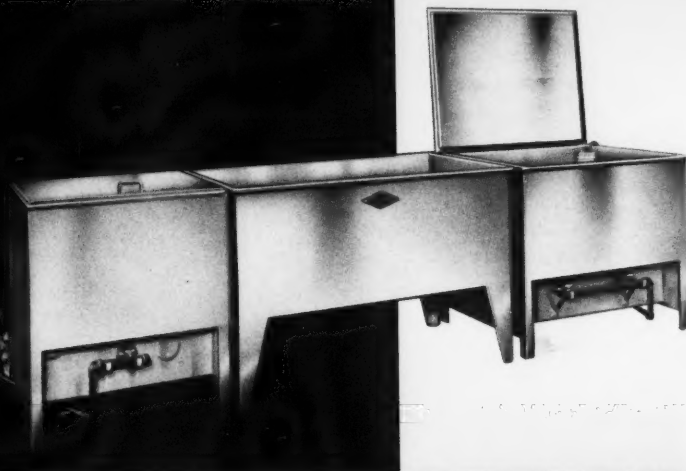
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You can identify these tables by the end frame shaped like the letter K. Not so much to identify it as a product of Koch as to permit offsetting the legs and supporting frame to put them out of the way. These tables are carried in stock for immediate shipment in many popular sizes.



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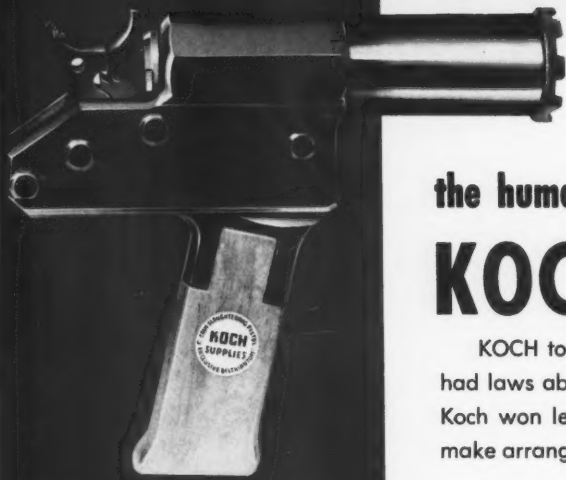
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demonstration will convince you!

the humane stunner used in over 30,000 plants!

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Koch has a wide variety of special-purpose equipment for the meat industry.

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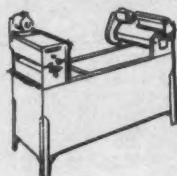
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eight units. These are hinged and can be slipped out and clipped to the door frame of the reefer in front. The canopy serves as protection against the elements during loading and unloading. The canopies are corrugated to allow water to run off either side. When they aren't in use, they clip onto a section of the ceiling of the parent reefer.

CONTACT PADS: Each reefer is wired for a 12-volt system and a 110-volt standby system, including ICC clearance lights. Current is supplied to the containers not by wires, but by a series of three steel contact pads which are touched by a matching set of three contact fingers mounted on the chassis.

The system makes it possible to load and unload the units without fear of breaking electric wiring. The contact fingers are interchangeable. When the container drops down on the chassis, the circuit is energized. One circuit is for running lights, another for the body van and one circuit for the inside loading and dome-light. A pressure cut-off switch is arranged on the overlapping door at the rear of the units so the blower fan on the bunker shuts off automatically when the door is opened.

Each container has two fork lift pockets fully enclosed in a box section. Unlocking tabs are also included. Each reefer weighs about 3,200 lbs. empty.

FLATBED TRAILERS: The flat-bed unit is 41.3 ft. long, 12.4 ft. high at the front with the containers mounted on it and 12.1 ft. at the rear. It weighs about 7,800 lbs., uses a tandem axle with hubs, drums, pots and slack adjusters and has tubeless tires. Electrical equipment includes three finger contacts for the various containers and the 12-volt and 110-volt circuits, lights, turn signals and protected wiring.

Hormel has started a five-day-a-week schedule of delivery to Minneapolis-St. Paul customers. According to Flitton, 20 to 25 customers can be handled by each reefer. Hormel looks at the system as one promising many advantages in the distribution of perishable meats from the packing plants to retailers in other major cities.

"In congested areas," Flitton explains, "our refrigerated container is an ideal way to deliver fresh, quality meat to our customers with speed, efficiency and complete sanitation."

Flitton says the innovation came about as "another significant step in a series of developments all designed to bring meat to the consumer's table in a fresher and more appetizing manner."

Two-Way Radio Aids Firm In Local Meat Deliveries

A two-way radio system, installed by Stock Yards Packing Co., Chicago, enables the firm to expedite deliveries to its local customers—restaurants, hotels and clubs within a 40-mile radius.

The communications system, unique in the meat purveying busi-



AFTER completing each delivery, drivers of specially equipped trucks report via radio to the dispatching center for orders and routing changes.

ness, keeps Stock Yards' traffic manager on constant "speaking terms" with drivers of its seven-truck, refrigerated fleet. After every delivery, drivers routinely call the traffic manager's office for further instructions.

"Our radios have effected maximum efficiency in controlling both deliveries to customers and supplies coming into the plant," says Bernard Pollack, the firm's president. "Day-long knowledge of truck movement eliminates guesswork. It enables accuracy in informing customers of delivery time."

He said the system has proved particularly valuable in congested metropolitan areas where drivers frequently have to wait in turn to make deliveries. When, for example, a driver does not have access to a busy downtown delivery entrance, he radios the dispatching center. In turn, the traffic manager telephones the customer waiting for the delivery, reports the tie-up, assures the customer the order is just outside his door and spares aggravation to all concerned.

Route changes, too, are effected quickly through the radio setup. In the case of mechanical breakdown or other emergency, the radios ensure fastest possible reinstatement

of service to customers whose deliveries might otherwise be delayed.

The fleet is also used for deliveries of the company's consumer orders of home freezer and gift packages of meat.

Rails to Cut Rates on Cattle Shipments to East

Eastern railroads, following up their recent rate reduction on hog shipments, will reduce their rates on cattle by 15 per cent on shipments between Chicago and points in New York, New Jersey, Maryland and Pennsylvania, effective September 19. The 15 per cent reduction amounts to about 20¢ per cwt.

The lower rates, effective on all cattle shipments of the minimum weight of 27,000 lbs. or over, are expected to result in large savings to eastern packers who ship cattle regularly to their plants from the Chicago stockyards. For example, the present rate of \$1.24 on cattle shipments from Chicago to New York will drop to \$1.04; to Philadelphia, the rate will drop from \$1.21 to \$1.02. On carload shipments of the 27,000-lb. minimum, shippers will save approximately \$54 a car.

The new tariff schedules were filed with the Interstate Commerce Commission by the Tariff Executives Association, Eastern railroads, on August 18, meeting the ICC requirement of notification more than 30 days in advance of the effective date.

USDA Should Check Lamb Imports—Senator McGee

If the United States permits lambs from Australia to be led to slaughter in this country, "we are in effect preparing to lead to slaughter an agricultural economic segment, the sheep industry," Senator Gale W. McGee charged recently.

The Wyoming Democrat called the attention of the Senate to the fact that a shipload of 30,000 lambs recently arrived in San Diego from Australia and will be released from quarantine soon for slaughter. The "Delfino interests" have filed a new application with U. S. Department of Agriculture quarantine officials for the importation of 30,000 more live lambs from Australia, he said.

Senator McGee noted that lamb and mutton imports in 1956 amounted to only 1,372,000 lbs. but jumped in two years to 24,000,000 lbs. in 1958 and for the first five months of 1959, at 25,327,000 lbs., exceeded the 1958 total.

He suggested that the USDA should take "precautionary steps" to check future imports.

Federal Meat Inspection Granted to Seven Firms

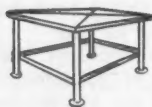
The Meat Inspection Division, U.S. Department of Agriculture, has granted meat inspection to:

Western Packing Co., Inc., 620 Andover st., Seattle 8, Wash.; American Meat Co., Inc., 1248 Fourth st., N.E., Washington 2, D.C.; Imperial Packing Corp., 408 South Atchison st., Anaheim, Cal.; Norman Steak Co., 2012-16 N. Front st., Philadelphia 22, Pa.; Safer Beef Co., Inc., 620 Brook ave., Bronx, New York 55, N.Y.; Quick Cafeterias, Inc., 645 Maple st., Rochester 11,

N.Y., and President Meat Packing Co., Inc., 2639 E. 54th st., Huntington Park, Cal.

Meat inspection has been withdrawn from Home Frosted Foods, Inc., 117 Callowhill st., located in Philadelphia, Pennsylvania.

Inspection previously granted to Prince Macaroni Manufacturing Co., Merchantville, N.J., was extended to include Prince Famous Foods of New Jersey, Inc. (withdrawn from subsidiary Prince-Roselli Foods, Inc.), and inspection previously granted to Hygrade Food Products Corp., Brooklyn, N. Y., was extended to include Philip Fleischer Corp.



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Study Accumulation of Salt in Curing of Hams

"Curing of Ham: A Study of Sodium Chloride Concentration," was reported in *Food Technology* of August, 1959, by H. E. Wistreich, Roy E. Morse and Lee J. Kenyon, on the basis of research done at the department of food science, Rutgers University, New Brunswick.

In the study sodium chloride was allowed to diffuse from water solution into pork thigh muscles. The effect of different factors on the accumulation of sodium chloride in muscles was studied. The amount of sodium chloride diffused into the muscle through 1 sq. cm. of contact area was called "accumulation value." Accumulation values, expressed in mg./cm², were determined over a 24-hour period. The accumulation value did not appear to vary significantly between different muscles. The addition of sodium nitrite to the solution seemed to increase the accumulation value of sodium chloride. The accumulation value increased with temperature in a non-linear manner. Resistance to diffusion of sodium chloride into pork muscle did not appear to be specific to the sodium ion. The accumulation value increased directly with the concentration of salt in the solution.

Beef Promotion Program Is Approved for Idaho

Idaho's State Brand Board has approved plans for a campaign intended to stimulate the use of beef, with financing to be on a voluntary basis. Cattlemen will be asked to contribute 5¢ for each animal sold.

The program was authorized by the 1959 session of the Idaho legislature, which empowered the Brand Board to accept contributions.

Curtis Eaton, chairman of the beef promotion committee of the Idaho Cattlemen's Association, said all the funds contributed will go toward beef promotion. Administrative expenses will be assumed by the board and by the association. Of the 5¢ contributions, 2¢ will go to the National Live Stock and Meat Board and 3¢ will remain in Idaho.

A Feed from Feathers

The National Renderers Association reports that many large poultry processors have rendering plants as a part of their operation since research has discovered that offal and feathers resulting from processing can be converted into valuable ingredients for livestock and poultry feed. Feathers are said to contain nearly 100 per cent protein.

Purveyors to Hear SBA Administrator on Agency

Wendell B. Barnes, administrator of the Small Business Administration, Washington, D. C., will be among the speakers during the second day of the 17th annual meeting of the National Association of Hotel and Restaurant Meat Purveyors, set for Monday through Friday, Octo-



W. B. BARNES



W. WESTVEER

ber 26-30, at the Diplomat East Hotel, Hollywood by the Sea, Fla. He will discuss "SBA—What It Is, What It Does" during the Tuesday morning session.

Other topics and speakers for that session will be: "Practical Aspects of Usage of Tenderizers," James W. Jones, Custom Food Products, Inc., Chicago; "The Bugaboo of Frozen Meat," Joseph Newlin, food consultant, Ottman & Co., Inc., New York; "Selling the Hotel, Restaurant and Institutional Market More Efficiently," Charles Loeffel, executive vice president, Ahrens Publishing Co., New York, publisher of several magazines in the food service field, and "Hot Melt Coatings for Frozen Meat," W. M. Westveer, coatings technical service, The Dow Chemical Co., Midland Mich.

The question, "Can the average purveyor use the complete Cryovac program profitably?" will be answered in skit form at 12:20 p.m. at the Tuesday session.

Industry Group to Study Proposed Lamb Standards

Changes in federal lamb and mutton grade standards proposed by U. S. Department of Agriculture officials at the recent lamb grading conference in Kansas City are to be put into official language and submitted for further consideration to a seven-man technical committee appointed at the meeting.

Members of the technical committee are: E. Floyd Forbes, Western States Meat Packers Association; Peter H. Petersen, National Association of Hotel and Restaurant Meat Purveyors; James K. Kemp, Bluegrass State Sheep Association; N. L. Chaplicki, National Associa-

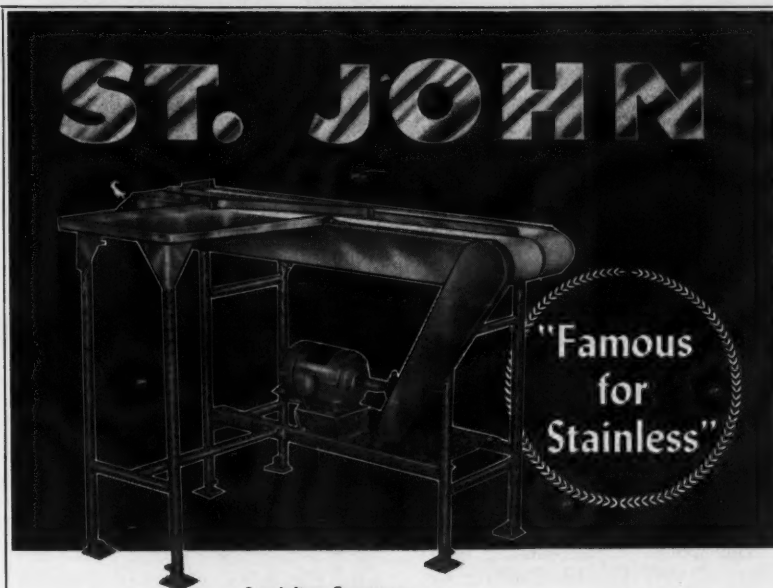
tion of Food Chains; A. E. Adams, American Sheep Producers Council; Lester Stratton, National Lamb Feeders Association and National Wool Growers Association, and C. T. Barns, jr., Virginia State Department of Agriculture.

Representatives of about two dozen organizations attended the Kansas City conference, presided over by David Pettus, director of the Livestock Division, Agricultural Marketing Service, USDA, and explained their positions on present federal lamb and mutton grading and their proposed changes. Present standards and standards proposed

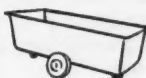
by WSMFA were demonstrated during a visit to the Swift & Company Kansas City plant.

The newly-appointed technical committee met with USDA grading officials again the next day at the Swift plant, graded a large number of lambs in accordance with the recommendations of WSMFA and the purveyors' group, and discussed the proposed changes in regard to their application to live lambs.

The technical committee felt that the grading service should eliminate feathering in the ribs, overflow fat and kidney fat, as well as fat streaking in the flank.



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Denver Firms Charged With P. & S. Violations

Two Denver packing companies and a commission company operating on the Denver stockyards were charged with violations of the Packers and Stockyards Act in a complaint and notice of hearing released by the U.S. Department of Agriculture.

Named as respondents were Capitol Packing Co., its president and treasurer, Dave Averch, and its vice president, Meyer Averch; Fryer and Stillman, Inc., a packing company, and the owners of a substantial interest in the company, George Weisbart and Irvin Weisbart; and three partners doing business as the Farmers Livestock Commission Co.—Sol Felson, Al Cooper and Morey M. Miller.

All three concerns are alleged to have "engaged in and used unfair, unjustly discriminatory, and deceptive practices and devices" at various times during 1957, 1958 and 1959 in connection with the sale or purchase of livestock.

The two packing companies are charged with engaging in "a course of business in connection with the sale or purchase of livestock for the purpose or with the effect of apportioning between . . . (themselves) . . . supplies of livestock," restraining commerce in livestock, controlling the prices of livestock, or creating a monopoly in acquiring livestock supplies.

The USDA alleges, among other charges, that Capitol Packing Co. and Fryer and Stillman, Inc., engaged in various transactions and practices between themselves and with Farmers Livestock Commission Co. so that in the years 1957-59 they were able to obtain the major portion of their slaughter steers with a minimum of competition between the two firms, and each was kept informed of the prices at which the other was willing to buy or sell.

The USDA also alleges that some of Capitol's direct purchases of livestock from feedlots in the area were billed through Farmers Livestock Commission Co. and commissions upon them were paid to the commission company, which had in fact performed no selling or other service

in connection with the majority of such transactions.

Farmers Livestock Commission Co. also is charged with engaging in the practice of "ordering in" to the stockyard livestock which then was made available only to a specific packer buyer.

A hearing will be held in Denver at 10 a.m. Wednesday, October 21, at which time the respondents will have the right to appear and show cause why an order should not be issued requiring them to cease and desist from violating the P.&S. Act in the manner charged, and suspending the registrations of the registered respondents.

Firm Asks Tolerance for Lindane Residues in Fat

A petition has been filed with the Food and Drug Administration by California Spray-Chemical Corp., Box 118, Moorestown, N. J., proposing the establishment of a tolerance of 10 parts per 1,000,000 for residues of lindane in or on the fat of meat from cattle, goats, hogs and sheep, according to a notice in the *Federal Register* of August 27.

"The analytical method proposed in the petition for determining residues of lindane in the fat of meat," the notice says, "is as follows: A modification of the method for the colorimetric determination of benzene hexachloride by Milton S. Schechter and Irvin Hornstein, in 'Analytical Chemistry,' Volume 24, pages 544-548 (1952)."

NIMPA Weighs Help with State Inspection Laws

The executive committee of the National Independent Meat Packers Association has authorized John A. Killick, executive secretary, and E. H. Pewett, general counsel, to explore the wording of a resolution by which help could be given by the national organization to state meat packer associations and groups currently seeking satisfactory and equitable state meat inspection laws.

Another resolution adopted by the executive committee at a meeting in Atlantic City authorized the general counsel and executive secretary to determine the feasibility and legality of certain "restrictive and discrimi-

natory" regulations which recently have been promulgated by the federal grading service. The committee met in advance of the regional meeting of the NIMPA Eastern division.

Salt Firm Boosts Steak In Related Advertising

Morton Salt Co., Chicago, will feature the romance of steak in its related item advertising this fall. Copy for the ads reads in part:

"Steak has been popular for centuries. Coronado brought the first large herd of beef cattle to the Southwest from Mexico in 1540. In the 1850's Texas longhorns were driven as far as New York to satisfy the demands for beef. By modern standards, steaks from these ranch cattle were tough and stringy, but today steak is plentiful and delicious, and like most of the foods we enjoy, steak tastes even better with Morton Salt."

The ad will run during the months of October and November in *Ladies' Home Journal*, *Progressive Farmer*, *Good Housekeeping* and *Better Homes & Gardens*.

Southwest Exposition

About 85 per cent of available exhibition space has already been assigned for the second Southwest Heating & Air-Conditioning Exposition to be held at Dallas, February 1-4, 1960. National in scope and industry-wide in coverage, the second exposition will contain a greater representation of refrigerating equipment than did the first one in 1950. It is under the auspices of the American Society of Heating, Refrigerating and Air-Conditioning Engineers.

Will K. Cross the Line?

Premier Nikita Khrushchev may have to cross a picket line to visit a Des Moines, Iowa, meat packing plant where the State Department has scheduled his visit September 22, officials of two unions warned this week.

"Unless Swift & Company settles our strike before then, the head of the Russian state will have to cross a picket line and watch non-striking foremen sit around an idle plant," the union leaders declared.

New Methods Combined in Hide Plant

[Continued from page 27]

charge it into the washer and two handle it during fleshing-demanuring. Most important, it produces a clean hide that carries no excess tare, is free of odor and has a good uniform cure.

While most of the hides are cured in the raceway vats, the firm also has several stationary vats in which

the hides are placed in packs, covered with salt and topped with a brine pickle. These vats are only used when the firm wishes to keep a separate lot record.

The entire plant was constructed to permit maximum use of industrial trucks and has good sanitation.

The floors are concrete and the walls are cement block. Concrete pillars support a steel truss roof deck constructed with insulated precast cement slabs.

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NLSMB Style Show of Meat Cuts Emphasizes Pork, Outdoor Cooking and Christmas Gifts



THE National Live Stock and Meat Board is featuring a style show at state fairs across the United States with several dozen tasty dishes serving as "models."

The show is an appetizing array of 78 fresh meat cuts and other meat items which are being exhibited at the fairs to promote three distinct ideas: the "new look" in pork, outdoor meat cookery and suggested meat items for Christmas gifts.

Meats in the displays include beef, pork, lamb and sausage. The educational exhibits are glass-enclosed and refrigerated. In charge of the exhibits are Board specialists who answer questions regarding meat identification, selection, care, cookery, carving, nutrition and research, as well as other factors relating to the subject of meat.

In the pork exhibit, the specialists are emphasizing the lean, trim look of the cuts on display. Three factors are involved in bringing pork up to date to meet modern tastes and needs, the Board says: 1) the widespread development of meat-type hogs; 2) the modern practice of meat packers and retailers of trimming the outer rim of fat to a uniform thickness, and 3) the recent findings regarding the nutrient content of meat as it is produced and eaten today, which show that cooked pork has 22 per cent more protein than it has been getting credit for, 57 per cent less fat and 36 per cent fewer calories.

The specialists are calling attention to the high percentage of thiamine (the B vitamin which is essential to healthy nerves) in pork.



They are also noting the large number of pork products suitable for

outdoor cookery and more adequate breakfasts.

Persons attending the summer state fairs can see lamb rolled shoulder, smoked boneless ham, Kabobs made with beef sirloin steak and 20 other beef, pork and lamb cuts in the outdoor cookery section of the Board's exhibit. Included in the patio scene are two types of outdoor cooking units.

The specialists are explaining that barbecuing can be done on any type of cooking unit—grill, grill with hood, straight spit or rotisserie. However, the grill-type only should be used for broiling. They are also passing along pointers for successful barbecuing and broiling.

"It might be a little early for Christmas shopping, but it's not too early to start thinking of a few Christmas gift ideas," according to Board representatives at the meat-items-for-Christmas section of the exhibit. The display, which features eye-catching, gift-wrapped meat items, accents the point that meat is always in good taste, in addition to the fact that it is a gift which can be enjoyed by every member of the family.

The following items are said to be especially popular as Christmas gifts: ham, porterhouse steak, frenched leg of lamb, gift packages of sausage specialties and beef standing rib roast. The meats considered for gifts are divided into five general categories: frozen; fresh chilled; sausage and ready-to-serve; cured, and smoked and canned.

In order to assist the livestock and meat industry in ascertaining consumer preferences and opinions, visitors to the Board's exhibits at the state fairs are being asked to fill out questionnaires. Those who do so automatically become eligible for one of several prizes being given away at the exhibits each day.

Beef Gets a Big Play at Oregon Centennial Show

Visitors to Oregon's Centennial Exposition in Portland are being made aware of the value and appeal of beef in the diet by the eye-catching exhibit of Beef, Inc., non-profit organization of the livestock and meat industries.

The entrance to the display, one of the largest in the food exhibits section, is surmounted by a sign, reading "Beef, Inc.," and by life-like fiberglass heads of three major beef breeds—Shorthorn, Angus and Hereford. An inviting display of wholesale cuts of beef, with labels showing location of retail cuts in

relation to the whole carcass, is located in a brightly-lighted refrigerated showcase. Meat is provided each day by one of six supermarket chains which operate within the state of Oregon.

Another feature is the dioramas showing the cattle business "then and now"—from the historic Pete French ranch to a modern ranch and modern feedlot operation. The exhibit also includes a "Sellavision" slide and tape unit presenting two topics, "A Steer Is Not All Steak" and instruction on moist and dry beef cookery, prepared by the Na-



DISPLAY OF BEEF cuts is part of Beef, Inc., exhibit at Oregon exposition.

tional Live Stock and Meat Board. A brochure, "Better Buy Beef," also by the Meat Board, is distributed by attendants.

Nearly 70,000 booklets were given

out in a month and a half. In the Exposition's first five days, 129,180 persons visited the exhibit.

E. E. Davis, North Powder, Ore., is president of Beef, Inc.

'Eat-Lamb Week' To Push Sale of Variety of Cuts

"National Eat-Lamb Week," a nationwide campaign by the American Lamb Council to promote the consumption of lamb, is getting off to a roaring start, reports J. M. (Casey) Jones, executive secretary of the council.

Full-page, full-color newspaper advertisements by the council will appear in 20 major markets during



FULL-PAGE, full-color ad will run in newspapers in 20 major markets.

Eat-Lamb Week, actually a two-week period from September 15 through September 30. This is generally the peak period of supply, when quality lamb is available throughout the country, Jones points

out, and it's an ideal time for housewives to buy a variety of lamb cuts for the home freezer.

The lamb promotion ties in with the national "Better Meals Build Better Families" promotion. The ads illustrate lamb in all its varieties and stress the economy of buying a whole lamb cut up for the freezer to be used as needed. Paula Owen, the American Lamb Council trade personality, is featured in the advertisements, and her new "Lamb Cookbook" receives prominent display in the ads, too.

The council is supplying grocers and butchers with a complete "Eat-Lamb Week" package, including posters, streamers, recipe folders and ad mats, to help them tie into national advertising to sell more lamb at their stores.

"It is a well known fact that the housewife is always looking for variety in her meal planning," Jones notes. "Lamb is a natural when it comes to adding a welcome change to the menu. There are more than a dozen lamb cuts available, in addition to the popular legs and chops."

The American Lamb Council is sponsored by sheep producers across the nation in a self-help program to broaden the demand for their products in the U.S.

All materials are free, including a full-color 28 x 36 in. poster for in-store display, which shows cuts and cooked dishes from the full carcass lamb. There are colorful window and show case streamers, recipe folders for counter giveaway and mats for use in newspaper advertising.

State-Federal Inspection

[Continued from page 23]

and weaknesses noted by the Department in the earlier legislation were reported in the NP of April 4, 1959.)

The Hagen and Horan bills have been referred to the House agriculture committee. Although there is insufficient time for consideration of the legislation this year, Hagen, who is a member of the agriculture committee, said he will seek a hearing early in 1960.

Packers operating under the mandatory, state-paid California inspection program have been the leading proponents of a system for federal recognition to permit them to ship interstate. The comprehensive state meat inspection program enacted by the Washington legislature this year may explain Horan's interest although the new program at present does not receive "adequate financial support by the state," being fully packer-paid.

If the financial support provision means 100 per cent financing by the state, only a handful of states could qualify for recognition unless other legislatures come through with more funds, according to a 50-state study just completed by the PROVISIONER. The meat inspection programs of the various states and other state laws of direct bearing on the meat industry will be described in a series of articles to begin soon.

Dallas-Fort Worth Area To Be 'Cattle Capital'

The nation's largest meeting of beef cattle raisers and feeders and a major stock show will make the Dallas-Fort Worth area the country's "Cattle Capital" next January and February.

More than 2,000 stockmen from 40 states are expected to attend the 63rd annual convention of the American National Cattlemen's Association in Dallas January 27-30. Many will remain to join other thousands of cattlemen in events of the Southwestern Exposition and Fat Stock Show in Fort Worth on January 27 through February 7.

Roy W. Lilley, assistant executive secretary of the American National, who met recently with officials of the Texas and Southwestern Cattle Raisers Association, said that advance hotel reservations and other indications point to the largest attendance on record.

The Southwestern division of the National Independent Meat Packers Association also is scheduled to meet in Dallas on February 5 and 6.

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RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50¢ for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,891,870, METHOD OF PACKAGING, patented June 23, 1959 by Meyer S. Selby, Revere, and Edward R. Baush, Bedford, Mass., assignors to W. R. Grace &



Co., Cambridge, Mass., a corporation of Connecticut.

This method uses the steps of providing a package comprising a heat shrinkable plastic packaging material containing a bone-in cut of meat having the exposed bone covered with a low melting non-toxic wax-impregnated cloth.

No. 2,894,551, MEAT CUTTER, patented July 14, 1959 by Fritz Otto, Hameln (Weser), Germany, assignor to A. Stephan u. Sohn, Hameln (Weser), Germany, a corporation of Germany.



The unit has been adapted to prepare meat for frankfurters, sausage and similar products. The meat is cut by a crushing shearing action between a horizontally rotating cutter and a stationary, apertured shear plate. There are 10 claims.

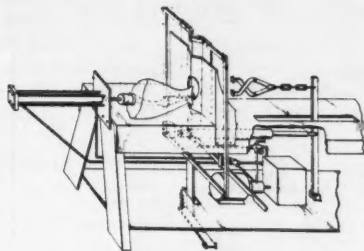
No. 2,893,879, COLD SMOKING FOOD PRODUCTS, patented July 7, 1959 by Thad T. Huckabee, Albany, Ga.

Disclosed is a process for smoke-flavoring a food product, such as unfrozen, quick-frozen or raw meat. The steps consist of placing the food

product to be smoked in an enclosed zone and introducing cold smoke of heavy concentration into the zone for a period of about five to 30 minutes to impart the desired smoke flavor to the food.

No. 2,893,051, APPARATUS FOR PREPARING HAMS, patented July 7, 1959 by Robert T. Massengill, Chicago, Ill.

This is a continuation-in-part of Patent 2,857,619, dated Oct. 28, 1958, and relates to boning of hams. It is stated that the apparatus is such



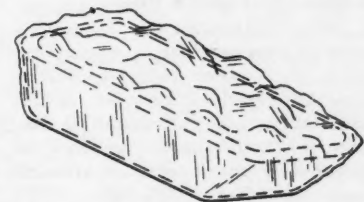
that the force required for the removal of the bone is substantially reduced, and the tendency of the meat adjacent the joint between the two bone sections to move with the bone is effectively overcome.

No. 2,888,793, SLICING MACHINE WITH FEED AND CONVEYING MECHANISM, patented June 2, 1959 by Joseph Folk, La Porte, Ind., assignor to U. S. Slicing Machine Company, Inc., La Porte, Ind., a corporation of Indiana.

More specifically, the invention relates to two conveyors, one above the other, one to receive overlapping slices of material and convey them to sheets releasably spread upon the second conveyor. Eleven claims are recorded.

No. 2,893,877, METHOD FOR PACKAGING MEAT, patented July 7, 1959 by Kenneth R. Nickolls, Wilbraham, Mass., assignor to Monsanto Chemical Co., St. Louis, Mo., a corporation of Delaware.

The package includes a lightweight plastic tray consisting of a laminar



sheet in which the core is a sheet of styrene polymer foam having a density of less than about 10 lbs./ft., and a closed cell structure in which the majority of cells has a

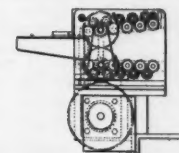
diameter of less than about 0.02 in. and the top and bottom skins are a styrene polymer having a density of at least 20 lbs./ft. The top and bottom skins of the laminar sheet are about 0.0001-0.0003 in. thick; the foamed styrene polymer core of the laminar sheet is about 0.050-0.200 in. thick. The tray and meat are enclosed and sealed in a thin, transparent, heat-sealable thermoplastic film having low vapor transmission characteristics.

No. 2,888,788, APPARATUS FOR AND METHOD OF EVACUATING SEALED PACKAGES, patented June 2, 1959 by Otto Gebhardt, Fort Lee, N. J.

In this method, the wrapper is pierced by a knife, evacuated and the area of one wall of the wrapper drawn by section to cover the area surrounding the pierced opening, and the areas fused together. There are nine claims.

No. 2,893,186, FRANKFURTER PACKAGING MACHINE, patented July 7, 1959 by John R. Litty, Goshen, N. J.

More specifically, the packaging apparatus is for compacting frankfurters and inserting in bags, whereupon they will expand to some extent after releasing in the aforementioned bags.



No. 2,888,787, METHOD AND APPARATUS FOR VACUUM PACKING IN PLASTIC, patented June 2, 1959 by Charles E. Cloud, Wilmette, Ill., assignor to William S. Cloud, Wilmette, Ill.

Due to evacuation of air from the plastic, formed into a baglike wrapper, a section of plastic having a tacky surface is drawn over the mouth of the filled wrapper and effects a seal. There are 25 claims.

No. 2,898,212, PRESERVATION OF CURED MEAT COLOR, patented August 4, 1959 by Floyd C. Olson, Madison, Wis., and Earl W. Turner, Park Forest, Ill., assignors to Oscar Mayer & Co., Inc., Chicago, a corporation of Illinois.

A method is disclosed of retaining the cure color of cured meats packaged in flexible transparent film having an oxygen transmission rate not exceeding approximately 35 cc. air/mil. thickness/100 sq. in./24 hours at 75° F. and 50 per cent relative humidity. The method comprises incorporating in the cured meat package ascorbic acid and catalase enzyme at a level sufficient to retard cure color fading.

ALL MEAT . . . output, exports, imports, stocks

Meat Output Up; Cattle Kill Above Year Ago

Increased slaughter of three classes of livestock accounted for the small rise in meat production for the week ended September 5. Total volume of production for the period at 390,000,000 lbs. was 3,000,000 lbs. larger than for the previous week and about 49,000,000 lbs. larger than last year. Cattle kill, while up slightly for the week, numbered 28,000 head larger than last year. While this difference was the largest of the year so far, it was not construed to be an indicator of an immediate trend. Hog slaughter, continuing at a high level numbered about 337,000 head above last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number	Production
Sept. 5, 1959	355	205.5	1,230	162.0
Aug. 29, 1959	350	202.6	1,200	161.5
Sept. 6, 1958	325	185.2	983	133.4

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number	Production Mil. lbs.	
Sept. 5, 1959	93	11.4	245	11.3	390
Aug. 29, 1959	88	11.1	250	11.5	387
Sept. 6, 1958	96	11.8	222	10.5	341

1959-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Sept. 5, 1959	1,015	579	229	133
Aug. 29, 1959	1,015	579	232	135
Sept. 6, 1958	1,006	570	234	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Sept. 5, 1959	230	123	95	46	—	42.7
Aug. 29, 1959	225	126	95	46	—	42.0
Sept. 6, 1958	219	123	94	46	12.6	29.1

Short Of Materials, Uruguay Soap Makers Eye U.S. Tallow

Some Uruguayan soap manufacturers are looking to the United States for tallow to augment their short supplies, the Foreign Agricultural Service has revealed. Reduced cattle slaughter during early 1959 was responsible for the shortage.

The scarcity is so marked that some soap factories have had to substitute vegetable oils. To complicate the situation, many consumers are switching to vegetable oils as soap ingredients because lard, too, is in short supply with prices rising.

Dutch Slash Buy Of U.S. Offal

The Netherlands, traditionally our largest customer of variety meats, has cut down sharply in her purchases of such meats from the United States. Last year, the Dutch imported about 28,000,000 lbs. of variety meats from the U.S. This volume was about 24 per cent smaller than the 37,000,000 lbs. they imported in 1957. U.S. exports of such meats so far this year remain relatively low.

Meats Average Shade Lower

Meat prices averaged lower again in the week ended September 1, after the previous week's advance, dropping the average wholesale price index on the commodity to 96.7 from 97.5 of the week before. The Bureau of Labor Statistics also pegged the average primary market price index at 119.3, or steady with the previous week. The same indexes in the corresponding week last year were 106.2 and 118.7 per cent, respectively.

Edible Oil Exports Rise

About 130,000,000 lbs. of cottonseed and soybean oils were exported in July under Title I of Public Law 480. Nearly 42 per cent, or 55,000,000 lbs., was cottonseed oil. Exports of both oils in the first 10 months of the current marketing year (October 1958-July 1959) amounted to 683,000,000 lbs. for a 160,000,000-lb. gain over the same period last year. Public law 480 and commercial exports of edible oils through July 31 totaled about 1,000,000,000 lbs.

USDA Sees 10% Rise In Stocks Of Fats And Oils For 1959-60

The U. S. Department of Agriculture has predicted that United States supplies of edible fats, oils and oilseeds during the 1959-60 marketing season starting October 1 may top by 10 per cent the record 13,000,000,000 lbs. of the current year.

The department said beginning stocks of food fats on October 1 would likely be up about one-third from the same date last year. Most of the increase in starting stocks would be in soybeans, although more lard also will be carried over. Little change from the year earlier stocks is in prospect for edible oils, but a smaller supply of butter will be on hand.

Production of lard in the 1959-60 marketing year probably will increase by about 11 per cent and of cottonseed oil by more than 25 per cent. Soybean supplies were expected to be nearly as large as last year, because larger prospective carry-over stocks will nearly offset a decline in production.

The department said domestic consumption of food fats probably would continue to rise in 1959-60. Growth in population will account for most of the increase.

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 85,400,000 lbs. on Aug. 29. This volume was up 18 per cent from 72,400,000 lbs. in stock a year earlier:

Stocks of lard and rendered pork fat totaled 42,700,000 lbs. for a 93 per cent gain over the 22,100,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	Aug. 29 stocks as percentage of inventories on	
	Aug. 14	Aug. 30
HAMS:	1959	1958
Cured, S.P.-D.C.	103	107
Frozen for cure, S.P.-D.C.	67	113
Total hams	85	109
PICNICS:		
Cured, S.P.-D.C.	100	74
Frozen for cure, S.P.-D.C.	94	100
Total picnics	97	85
BELLIES:		
Cured, D.S.	84	98
Frozen for cure, D.S.	189	567
Cured, S.P.-D.C.	101	88
Frozen for cure, S.P.-D.C.	72	192
OTHER CURED MEATS:		
Cured and in cure	96	76
Frozen for cure	87	187
Total other	92	109
FAT BACKS:		
Cured, D.S.	96	76
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—total	90	118
TOT. ALL PORK MEATS	87	118
LARD & R.P.F.	93	193
PORK LIVERS	103	163

PROCESSED MEATS . . . SUPPLIES

Larger July, 7-Mo. Meat Output Mostly Pork

Production of meat in commercial slaughter plants in July amounted to 2,149,000,000 lbs. This volume represented a moderate increase over June production of 2,071,000,000 lbs. and a 6 per cent increase over last year's production of 2,011,000,000 lbs. for the month. Production of lard at 206,000,000 lbs. was up slightly from that for June and about 19 per cent larger than the 167,000,000 lbs. produced in July last year.

Beef production for July and the year so far was larger than for the month and seven months last year, despite the smaller cattle kill for both periods. Pork production, holding a sizable edge over volume for the month and seven months last year, made the big difference in this year's larger total meat output. Current production of lard shared about the same edge over volume last year as did pork. Estimated commercial slaughter and meat production by classes appear below as follows:

COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '00's, 1959-58

	Cattle		Calves		Hogs		Sheep & Lambs	
	1959	1958	1959	1958	1959	1958	1959	1958
Jan.	1,915.0	2,203.1	675.5	901.4	7,029.8	6,711.7	1,494.6	1,196.4
Feb.	1,617.4	1,765.6	601.2	773.7	6,715.2	5,416.9	1,217.8	1,051.0
Mar.	1,762.0	1,839.6	683.5	857.3	6,818.5	5,791.4	1,308.9	1,119.4
Apr.	1,822.7	1,876.9	641.9	796.2	6,695.7	5,918.8	1,262.0	1,297.0
May	1,840.6	1,951.9	556.3	714.8	5,899.2	5,300.2	1,167.3	1,268.7
June	1,931.7	1,986.7	580.5	701.0	5,842.7	5,011.1	1,224.0	1,199.5
July	2,038.1	2,090.4	614.8	732.7	6,157.3	5,160.9	1,288.2	1,181.5
Aug.		1,960.5		721.6		5,345.5		1,101.2
Sept.		2,082.4		788.1		6,163.3		1,208.2
Oct.		2,182.0		875.7		6,978.5		1,302.2
Nov.		1,733.7		701.2		6,220.0		1,024.7
Dec.		1,882.6		750.7		6,946.8		1,214.2
Jan.-July	12,997.2	13,714.2	2,735.3	3,320.6	45,158.4	39,310.9	8,962.8	8,313.5

COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1959-58

	Beef		Veal		Pork		L & M		Totals		Lard	
	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958
Jan.	1,127	1,211	77	106	965	892	75	59	2,244	2,208	228	221
Feb.	946	960	69	86	907	708	62	53	1,984	1,807	208	169
Mar.	1,030	965	74	91	918	775	65	56	2,087	1,907	217	177
Apr.	1,100	1,023	74	90	920	806	62	55	2,156	1,994	218	188
May	1,071	1,062	72	90	823	734	55	62	2,021	1,948	201	178
June	1,112	1,078	78	91	826	710	55	55	2,071	1,934	198	167
July	1,168	1,148	82	96	841	714	58	53	2,149	2,011	206	167
Aug.		1,079		92		718		50		1,939		158
Sept.		1,148		94		822		55		2,119		182
Oct.		1,220		103		932		59		2,314		217
Nov.		978		81		858		48		1,965		201
Dec.		1,091		83		949		59		2,182		228
Jan.-July	7,554	7,467	526	650	6,200	5,339	432	403	14,712	13,859	1,476	1,267

DOMESTIC SAUSAGE

Pork sausage, bulk, (cl, lb.)	
in 1-lb. roll	33 1/2 @ 35 1/2
Pork sausage, sheep cas.,	
in 1-lb. package	51 @ 57
Franks, sheep casing,	
in 1-lb. package	62 1/2 @ 72
Franks, skinless,	
in 1-lb. package	47 @ 51
Bologna, ring, bulk	46 1/2 @ 49
Bologna, a.c., bulk	39 @ 43
Bologna, a.c. sliced	
6, 7-oz. pack, doz.	2.61 @ 3.60
Smoked liver, n.c., bulk	45 1/2 @ 53
Smoked liver, a.c., bulk	35 @ 44
Polish sausage,	
self-service pack	58 @ 73
New Eng. lunch spec.	60 @ 64
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	3.84 @ 4.92
Olive loaf, bulk	43 1/2 @ 53
O.L. sliced, 6, 7-oz., doz.	2.85 @ 3.64
Blood and tongue, n.c.	66 @ 69
Blood, tongue, a.c.	45 1/2 @ 65
Pepper loaf, bulk	47 1/2 @ 65 1/2
P.L. sliced, 6-oz., doz.	2.78 @ 3.85
Pickle & Pimento loaf	40 1/2 @ 53
P&P loaf, sliced,	
6, 7-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

Cervelat, ch. hog lungs	1.03 @ 1.05
Thuringer	64 @ 66
Farmer	87 @ 89
Holsteiner	73 @ 75
Salami, B. C.	93 @ 96
Salami, Genoa style	1.03 @ 1.05
Salami, cooked	51 @ 53
Pepperoni	87 @ 89
Sicilian	95 @ 97
Goteborg	87 @ 89
Mortadella	61 @ 63

CHGO. WHOLESALE

SMOKED MEATS

Sept. 9, 1959

Hams, skinned, 14/16 lbs. (Av.)	
wrapped	44
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	45
Hams, skinned, 16/18 lbs.,	
wrapped	45
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	46
Bacon, fancy de-rind,	
8/10 lbs. wrapped	34
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	32
Bacon, No. 1, sliced 1-lb. heat	
seal self-service pkg.	47

SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground	
kernel for saus.	
All-spice, prime	86 96
Resifted	99 1.01
Chili pepper	53
Chili powder	53
Cloves, Zanzibar	58 63
Ginger, Jam., unbl.	48 54
Mace, fancy Banda	3.50 3.90
West Indies	3.40
East Indies	3.05
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	2.05
Paprika, Amer. No. 1	55
Paprika, Spanish	90
Cayenne pepper	63
Pepper:	
Red, No. 1	58
White	64 69
Black	48 52

SAUSAGE CASINGS

(cl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.20
Clear, 35/40 mm.	1.05
Clear, 38/40 mm.	1.10 @ 1.25
Clear 44 mm./up	1.85 @ 2.00
Not clear, 40 mm./dn.	75 @ 80
Not clear, 40 mm./up.	65 @ 90
Beef weasands: (Each)	
No. 1, 24 in./up	10 @ 12
No. 1, 22 in./up	7 @ 10
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. wide, 2 1/2-2 1/2 in.	2.45 @ 2.60
Spec. med. 1 1/2-2 1/2 in.	1.85 @ 2.00
Narrow, 1 1/2 in./dn.	1.15 @ 1.30
Beef bung caps: (Each)	
Clear, 5 in./up	30 @ 34
Clear, 4 1/2-5 inch	22 @ 27
Clear, 4-4 1/2 inch	15 @ 17
Clear, 3 1/2-4 inch	12 @ 15
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	21
6 1/2-7 1/2 inch, inflated	12
5 1/2-6 1/2 inch, inflated	14
Pork casings: (Per hank)	
29 mm./down	4.30 @ 4.55
29/32 mm.	4.85 @ 5.00
32/35 mm.	3.25 @ 3.35
35/38 mm.	2.50 @ 2.75
38/42 mm.	2.35 @ 2.45
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	42 @ 45
Med. prime, 34 in.	28 @ 32
Small prime	16 @ 22
Middles, cap off	65 @ 70
Hog skips	7 @ 10
Hog runners, green	20 @ 25

Sheep casings: (Per hank)

26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.00 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.50

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbls., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton.	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.50
Refined standard cane	
gran. del'd. Chgo.	9.40
Packers curing sugar, 100-lb. bags, f.o.b. Reserve. La., less 2%	8.85
Dextrose, regular:	
Celosee, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

SEEDS AND HERBS

(cl, lb.)	Whole Ground
Caraway seed	23 28
Cominos seed	51 56
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	40 49
Coriander	
Morocco No. 1	20 24
Marjoram, French	54 63
Sage, Dalmatian.	
No. 1	56 66

Meat Prices High In Australia

High meat prices, particularly on beef, are causing considerable comment in Australia. Sydney housewives are being urged to stage a consumer strike by not buying beef, and in Brisbane there is some agitation favoring the sale of meat on a grade basis.

High prices on beef were attributed to a seasonal decline in supplies and heavy exports to the United States. Prices of other meats are expected to rise further, as consumers shift from beef to mutton and lamb. Best baby beef carcasses are bringing the equivalent of 28c per pound wholesale at Sydney. The best lamb carcasses are worth about 24c.

U.K. Meat Consumption Down

Domestic consumption of meat in the United Kingdom in the first half of the current year declined 7 per cent to 1,142,000 tons from 1,227,000 tons in the same period of last year. Consumption of beef at 527,500 tons was about 16 per cent smaller than in 1958, due to reduced supplies. Production of beef and veal was 17 per cent below the comparable 1958 volume, and imports were down by 9 per cent. Mutton and lamb consumption at 284,600 tons, and pork consumption at 219,000 tons were both up by 4 per cent over volume for the first six months of last year.

FRESH MEATS... Chicago and outside

CHICAGO Sept. 8, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	44½
Choice, 600/700	44½
Choice, 700/800	44
Good, 500/600	42n
Good, 600/700	42n
Bull	38 @ 38½
Commercial cow	32n
Canner-cutter cow	32b

PRIMAL BEEF CUTS

Prime: (Lb.)	
Rounds, all wts.	54 @ 55
Tr. loins, 50/70 (cl) 1.00@1.07	
Sq. chux, 70/90	38½
Armchucks, 80/110	37 @ 37½
Ribs, 25/35 (cl)	64 @ 66
Briquets (cl)	29 @ 29½
Navel, No. 1	13½ @ 14½
Flanks, rough No. 1	16½
Choice:	
Hindqtrs. 5/800	54½ @ 55½
Foreqtrs. 5/800	34½ @ 34¾
Rounds, 70/90 lbs.	53
Tr. loins, 50/70	83 @ 87
Sq. chux, 70/90	38½
Arm chucks, 80/110	37 @ 37½
Ribs, 25/30 (cl)	60 @ 63
Ribs, 30/35 (cl)	58 @ 60
Briquets (cl)	29 @ 29½
Navel, No. 1	13½ @ 14½
Flanks, rough No. 1	16½
Good, (all wts.):	
Rounds	51 @ 52
Sq. chucks	37½ @ 38½
Briquets	28 @ 29
Ribs	54 @ 56
Loins	75 @ 78

COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	1.00@1.05
Cow, 3/5 lbs.	1.15@1.20
Cow, 4/5 lbs.	1.30@1.35
Cow, 5 lbs./up	1.36@1.40
Bull, 5 lbs./up	1.36@1.40

CARCASS LAMB

(cl prices, cwt.)	
Prime, 30/45	43.50@47.50
Prime, 45/55	43.50@47.50
Prime, 55/65	43.50@46.00
Choice, 30/45	43.50@47.50
Choice, 45/55	43.50@47.50
Choice, 55/65	43.50@46.00
Good, all wts.	41.00@45.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Sept. 8	San Francisco Sept. 8	No. Portland Sept. 8
FRESH BEEF (Carcass):			
STEER:			
Choice: 5-600 lbs.	\$45.00@47.00	\$46.00@47.00	\$47.00@48.00
Choice: 6-700 lbs.	43.50@46.00	43.50@46.00	46.00@48.00
Good: 5-600 lbs.	43.00@45.00	44.00@45.00	45.00@46.50
Good: 6-700 lbs.	42.00@44.00	42.00@44.00	44.00@46.00
Stand.: 3-600 lbs.	40.00@42.00	41.00@42.00	41.00@43.00
COW:			
Commercial, all wts.	35.00@38.00	35.00@38.00	36.00@38.00
Utility, all wts.	34.00@36.00	33.00@35.00	34.00@37.00
Canner-cutter	25.00@33.00	31.00@33.00	33.00@35.00
Bull, util. & com'l	40.00@43.00	38.00@40.00	None quoted
FRESH CALF:			
Choice: 300 lbs./down	54.00@57.00	None quoted	46.00@50.00
Good: 200 lbs./down	53.00@55.00	30.00@52.00	44.00@48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	44.00@46.00	None quoted	40.50@43.00
Prime, 55-65 lbs.	41.00@44.00	None quoted	None quoted
Choice, 45-55 lbs.	44.00@46.00	41.00@43.00	40.50@43.00
Choice, 55-65 lbs.	41.00@44.00	41.00@42.00	None quoted
Good, all wts.	40.00@44.00	38.00@42.00	36.00@40.00
FRESH PORK (Carcass): (Packer style)			
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	25.00@26.50
LOINS:			
8-10 lbs.	45.00@50.00	52.00@56.00	46.00@49.00
10-12 lbs.	45.00@50.00	52.00@56.00	46.00@49.00
12-16 lbs.	45.00@50.00	48.00@54.00	46.00@49.00
PICNICS:			
(Smoked)	(Smoked)	(Smoked)	
4-8 lbs.	29.00@33.00	31.00@35.00	30.00@35.00
HAMS:			
12-16 lbs.	42.00@49.00	48.00@52.00	47.00@50.00
16-18 lbs.	42.00@49.00	47.00@50.00	46.00@50.00

BEEF PRODUCTS

(frozen, carlots, lb.)	
Tongues, No. 1, 100's	31n
Tongues, No. 2, 100's	26
Hearts, regular 100's	15n
Livers, regular, 35/50s	23½n
Livers, selected, 35/50s	31½n
Tripe, cooked, 100's	7½n
Tripe, scalded, 100's	6
Lips, unsalted, 100's	7½n
Lips, scalded, 100's	9 @ 9½n
Melts	5½n
Lungs 100's	6¼

FANCY MEATS

(cl, lb.)	
Beef tongues:	
corned, No. 1	38
corned, No. 2	35½
Veal breads, 6/12 oz.	1.12
12 oz./up	1.28
Calif tongues, 1-lb./dn.	32

BEEF SAUS. MATERIALS FRESH

(Lb.)	
Canner-cutter cow meat:	
barrels	46
Bull meat, boneless,	
barrels	50½
Beef trimmings,	
75/85%, barrels	35
Beef trimmings,	
85/90%, barrels	42n
Boneless chucks,	
barrels	47
Beef cheek meat,	
trimmed, barrels	33
Beef head meat, bbls.	30n
Veal trimmings,	
boneless, barrels	43 @ 44

VEAL SKIN-OFF

(cl carcass price cwt.)	
Prime, 90/120	55.00@56.00
Prime, 120/150	54.00@56.00
Choice, 90/120	51.00@52.00
Choice, 120/150	50.00@52.00
Good, 90/150	46.00@48.00
Com'l, 90/100	39.00@41.00
Utility, 90/100	35.00@38.00
Cull, 60/125	33.00@36.00

BEEF HAM SETS

Insides, 12/up, lb.	60n
Outsides, 8/up, lb.	58n
Knuckles 7½/up, lb.	60n
n-nominal, b-bid, a-asked.	

NEW YORK Sept. 8, 1959

CARCASS BEEF AND CUTS

Steers: (non-locally dr., lb.)	
Prime, carc. 6/700	none qtd.
Prime, carc. 7/800	48 @ 51
Choice, carc. 6/700	46 @ 48
Choice, carc. 7/800	45½ @ 47½
Good, carc. 5/600	44 @ 46
Good, carc. 6/700	44 @ 46
Hinds, pr. 6/700	61 @ 65
Hinds, ch. 6/700	56½ @ 60
Hinds, ch. 7/800	56 @ 59
Hinds, gd. 6/700	55 @ 57
Hinds, gd. 7/800	54½ @ 56

Prime steer: (locally dressed, lb.)	
Hindqtrs. 600/700	60 @ 66
Hindqtrs. 700/800	60 @ 66
Hindqtrs. 800/900	59 @ 65
Rounds, flank off, cut	
across	54½ @ 59
Rounds, diamond	
bone, flank off	55 @ 60
Short loins, untrim	81 @ 116
Short loins, trim	1.08@1.36
Flanks	19 @ 23
Ribs (7 bone cut)	63 @ 73
Arm chucks	40 @ 44
Briquets	32 @ 41
Plates	14½ @ 19

Choice steer:	
Hindqtrs. 600/700	57½ @ 61
Hindqtrs. 700/800	56½ @ 60
Hindqtrs. 800/900	55½ @ 58
Rounds, flank off,	
cut across	54 @ 59
Rounds, diamond	
bone, flank off	54½ @ 60
Short loins, untrim	74 @ 84
Short loins, trim	.94 @ 1.09
Flanks	19 @ 22
Ribs (7 bone cut)	58 @ 63
Arm chucks	38 @ 42
Briquets	31 @ 40
Plates	14 @ 18

PHILA. FRESH MEATS

Sept. 8, 1959	
STEER CARCASS: (Local, lb)	
Choice 5/700	45½ @ 47½
Choice, 7/800	45½ @ 47½
Good, 5/800	44 @ 45½
Hinds, ch., 140/170	55 @ 58
Hinds, gd., 140/170	54 @ 56
Rounds, choice	55 @ 57
Rounds, good	54 @ 56
Full loin, choice	58 @ 60
Full loin, good	54 @ 56
Ribs, choice	58 @ 60
Ribs, good	55 @ 58
Armchucks, ch.	39 @ 41
Armchucks, gd.	37 @ 39

STEER CARCASS: (non-local, lb.)	
Choice, 5/700	46½ @ 47¾
Choice, 7/800	46½ @ 47¾
Good, 5/800	44½ @ 45½
Hinds, ch., 140/170	57 @ 58½
Hinds, gd., 140/170	54 @ 56
Rounds, choice	55 @ 57
Rounds, good	54 @ 56
Full loin, choice	58 @ 60
Full loin, good	54 @ 56
Ribs, choice	58 @ 60
Ribs, good	55 @ 58
Armchucks, ch.	38 @ 40
Armchucks, gd.	37 @ 38

VEAL CARC.: LB.: Local	West
Prime, 90/150	51@54
Choice, 90/150	48@51
Good, 50/90	46@48
Good, 90/120	47@49
LAMB CARC.: LB.: Local	
Prime, 30/45	46@48
Prime, 45/55	44@46
Choice, 30/45	46@48
Choice, 45/55	44@46
Good, 30/45	44@46
Good, 45/55	42@44

CHGO. PORK SAUSAGE MATERIAL—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	16½ @ 17
50% lean, barrels	18
80% lean, barrels	32½
95% lean barrels	40
Pork, head meat	27
Pork cheek meat,	
barrels	32

FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.18
12 oz./up	1.33
Beef livers, selected	37
Beef kidneys	21
Oxtails, ¾-lb., frozen	17

LAMB

(Carcass prices, cwt. Local)	
Prime 45/dn.	\$49.00@53.00
Prime 45/55	48.00@52.00
Prime 55/65	48.00@51.00
Choice 45/55	48.00@52.00
Choice 45/55	47.00@51.00
Choice 55/65	47.00@50.00
Good 45/dn.	45.00@49.00
Good 45/55	45.00@49.00
Good 55/65	44.00@48.00
(Non-local)	
Prime 45/dn.	46.00@49.00
Prime 45/55	46.00@49.00
Prime 55/65	45.00@48.00
Choice 45/dn.	45.50@48.00
Choice 45/55	45.00@48.00
Choice 55/65	45.00@48.00
Good 45/dn.	42.00@45.00
Good 45/55	43.00@45.00
Good 55/65	43.00@45.00

VEAL—SKIN OFF

(Carcass prices)	(non-local)
Prime 90/120	60.00@66.00
Prime 120/150	59.00@65.00
Choice 90/120	50.00@56.00
Choice 120/150	51.00@56.00
Good 90/down	47.00@52.00
Good 90/150	47.00@52.00
Stand. 90/down	45.00@48.00
Stand. 90/150	46.00@49.00
Calif, 200/dn. ch.	48.00@53.00
Calif, 200/dn. gd.	45.00@49.00
Calif, 200/dn. std.	43.00@46.00

Phila., N. Y. Fresh Pork

PHILADELPHIA: (cl, lb.)	
Reg., loins, 8/12	48 @ 50
Reg., loins, 12/16	46 @ 48
Boston Butts, 4/8	32½ @ 34
Spareribs, 3/down	44 @ 45
Spareribs, 3/5	34 @ 36
Skinned hams, 10/12	37 @ 40
Skinned hams, 12/14	37 @ 39
Picnics, S.S. 4/6	25½ @ 27
Picnics, S.S. 6/8	24½ @ 26
Bellies, 8/10	21 @ 23
NEW YORK: (Box lots, lb.)	
Loins, 8/12 lbs.	47½ @ 53
Loins, 12/16 lbs.	47 @ 51
Hams, sknd., 12/16	39 @ 47
Boston butts 4/8	34 @ 40
Regular picnics, 4/8	27 @ 32
Spareribs, 3/down	43 @ 49

CHGO. FRESH PORK AND PORK PRODUCTS

Sept. 8, 1959	
Hams, skinned, 10/12	37
Hams, skinned, 12/14	37
Hams, skinned, 14/16	37
Picnics, 4/6 lbs.	23
Picnics, 6/8 lbs.	23½
Pork loins, boneless	55
Shoulders, 16/dn., loose	28
(Job lots, lb.)	
Pork livers	10
Tenderloins, fresh, 10's	70
Neck bones, bbls.	9½
Ears, 30's	10
Feet, s.c. bbls.	7

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Sept. 9, 1959	
Choice steer, 5/700	\$44.25@44.75
Choice steer, 8/900	42.75@43.75
Good steer, 6/800	41.50@43.25
Choice heifer, 5/700	42.00@42.50
Good heifer, 5/700	41.50
Cow, cutter, utility	30.50@31.00
Denver, Sept. 9, 1959	
Choice steer, 5/700	43.50@44.00
Choice steer, 7/800	43.00@43.50
Choice steer, 8/900	42.00@42.50
Good steer, 6/800	41.50@42.00
Choice hinds, 6/800	54.00

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Sept. 9, 1959)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
36 1/2	10/12	36 1/2	21n	6/8	21n	21n	21n
36 1/2	12/14	36 1/2	21	8/10	21	21	21
36 1/2	14/16	36 1/2	21	10/12	21	21	21
36 1/2	16/18	36 1/2	21	12/14	21	21	21
36 1/2	18/20	36 1/2	21	14/16	21	21	21
36 1/2	20/22	36 1/2	21	16/18	21	21	21
36 1/2	22/24	36 1/2	20b	18/20	19@19 1/2	19@19 1/2	19@19 1/2
36 1/2	24/26	36 1/2	D.S. BRANDED BELLIES (CURED)				
36 1/2	25/30	36 1/2	20/25				
36 1/2	25/up, 2s in	36 1/2	25/30				
PICNICS				FAT BACKS			
F.F.A. or fresh		Frozen		Frozen or fresh		Cured	
23	4/6	23	6 1/2b	6/8	7 1/2n	7 1/2n	7 1/2n
23	6/8	23	7n	8/10	8 1/2b	8 1/2b	8 1/2b
23	8/10	23	8n	10/12	9	9	9
23	10/12	23	8n	12/14	9n	9n	9n
23	12/14	23	9n	14/16	10n	10n	10n
23	8/up, 2s in	23	9n	16/18	10n	10n	10n
				18/20	10n	10n	10n
				20/25	10n	10n	10n
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot		Car Lot		Frozen or fresh		Cured	
48 1/2	Loins, 12/dn	47 1/2	8	Sq. Jowls, boxed n.q.	8	7 1/2n	7 1/2n
48 1/2	Loins, 12/16	46n	6 1/2	Jowl Butts, loose 7 1/2a	6 1/2	7 1/2n	7 1/2n
48 1/2	Loins, 16/20	33 1/2	7 1/2n	Jowl Butts, boxed n.q.	7 1/2n	7 1/2n	7 1/2n
48 1/2	Loins, 20/up	28 1/2	8				
48 1/2	Butts, 4/8	31	8n				
48 1/2	Butts, 8/12	28	8n				
48 1/2	Butts, 8/up	28	8n				
48 1/2	Ribs 3/dn	39 1/2 @ 40	8n				
48 1/2	Ribs 3/5	29 1/2 @ 30	8n				
48 1/2	Ribs 5/up	19	8n				

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, SEPT. 4, 1959

Open	High	Low	Close
Sept. 7.92	8.05	7.92	7.97a
Oct. 8.05	8.17	8.05	8.12b
Nov. 8.37	8.37	8.27	8.30b
Dec. 9.10	9.10	9.05	9.05
Jan.			9.00a
Mar.			9.12n

Sales: 1,760,000 lbs.

Open interest at close, Thurs., Sept. 3; Sept. 7; Oct. 24; Nov. 25; Dec. 26; Jan. 22; and Mar. 6 lots.

MONDAY, SEPT. 7, 1959

Labor Day
Board of Trade closed, no trading in lard futures

TUESDAY, SEPT. 8, 1959

Sept.	7.95	7.95	7.90	7.90b
Oct.	8.10	8.10	8.02	8.02b
Nov.	8.22	8.22	8.17	8.17b
Dec.	9.00	9.00	8.97	8.97b
Jan.	9.02	9.02	8.82	8.82
Mar.				9.05a

Sales: 2,040,000 lbs.

Open interest at close, Fri., Sept. 4; Sept. 5; Oct. 24; Nov. 25; Dec. 16; Jan. 22; and Mar. 6 lots.

WEDNESDAY, SEPT. 9, 1959

Sept.	7.92	8.00	7.92	8.00b
Oct.	8.00	8.10	8.00	8.10b
Nov.	8.25	8.25	8.20	8.20
Dec.	8.90	8.95	8.90	8.90b
Jan.				8.85b
Mar.				9.05b

Sales: 2,120,000 lbs.

Open interest at close, Tues., Sept. 8; Sept. 5; Oct. 23; Nov. 25; Dec. 16; Jan. 28; and Mar. 6 lots.

THURSDAY, SEPT. 10, 1959

Sept.	8.07	8.10	8.02	8.05b
Oct.	8.17	8.20	8.12	8.15b
Nov.	8.27	8.30	8.22	8.27a
Dec.	8.97	8.97	8.95	8.95
Jan.	8.90	8.92b	8.90	8.92a
Mar.				9.05b

Sales: 1,600,000 lbs.

Open interest at close, Wed., Sept. 9; Sept. 5; Oct. 23; Nov. 25; Dec. 16; Jan. 28; and Mar. 6 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, SEPT. 4, 1959

Open	High	Low	Close
Sept.	7.40b	7.40b	.60a
Oct.	7.48b	7.48b	.60a
Dec. 7.65	7.65	7.65	7.55b-.65a
Jan.			
Mar.			

Sales: 60,000 lbs.

Open interest at close, Thurs., Sept. 3; Sept. 8; Oct. 4; Dec. 20; and Jan. and Mar., no lots.

MONDAY, SEPT. 7, 1959

Labor Day
Board of Trade closed, no trading in lard futures

TUESDAY, SEPT. 8, 1959

Sept.	7.40	7.40	7.35	7.30b-.40a
Oct.	7.50	7.50	7.40	7.35b-.45a
Dec.	7.55	7.55	7.50	7.40b-.55a

Sales: 900,000 lbs.

Open interest at close, Fri., Sept. 4; Sept. 8; Oct. 4; Dec. 7; and Jan. and Mar., no lots.

WEDNESDAY, SEPT. 9, 1959

Sept.	7.35	7.37b	7.35	7.37b-.50a
Oct.				7.35b-.50a
Dec.	7.55	7.55	7.55	7.50b-.55a
Mar.				
Jan.				

Sales: 120,000 lbs.

Open interest at close, Tues., Sept. 8; Sept. 8; Oct. 4; Dec. 7; and Jan. and Mar., no lots.

THURSDAY, SEPT. 10, 1959

Sept.	7.35	7.37	7.35	7.35b-.50a
Oct.	7.35	7.37b	7.30	7.30b-.35a
Dec.	7.60	7.60	7.45	7.45b-.50a

Sales: 1,020,000 lbs.

Open interest at close, Wed., Sept. 9; Sept. 6; Oct. 4; Dec. 7; and Jan. and Mar., no lots.

BROAD PLUS MARGINS ON TWO HOG CLASSES

(Chicago costs, credits and realizations for Tuesday)

Returns from sales of pork far out-distanced the live hog market, as packers realized the best margins in many weeks. Margins on light and mediumweight hogs returned to the plus side for the first time since early spring, but those on heavies were far behind on the negative side.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value	per cwt. alive	Value	per cwt. alive	Value	per cwt. alive
Lean cuts	\$11.52	\$16.70	\$11.09	\$15.69	\$10.11	\$14.25
Fat cuts, lard	3.74	5.40	3.80	5.40	3.64	5.11
Ribs, trimm., etc.	1.77	2.58	1.57	2.24	1.39	1.96
Cost of hogs	13.75		14.00		14.08	
Condemnation loss	.07		.07		.07	
Handling and overhead	2.35		2.15		1.85	
TOTAL COST	16.17	23.43	16.22	23.00	16.03	22.58
TOTAL VALUE	17.03	24.68	16.46	23.33	15.14	21.32
Cutting margin	+.86	+1.25	+.24	+.33	-.89	-1.26
Margin last week	+.20	+.30	+.58	+.85	+.86	-1.20

PACIFIC COAST WHOLESALE LARD PRICES

LARD, Refined:	Los Angeles	San Francisco	No. Portland
1-lb. cartons	Sept. 8 12.50@15.00	Sept. 8 12.50@14.50	Sept. 8 13.00@16.50
50-lb. cartons & cans	11.50@13.50	10.50@12.50	None quoted
Tierces	10.25@12.50	10.00@12.00	10.00@13.50

PACKERS' WHOLESALE

LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$12.25
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.75
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.75
Leaf, kettle rendered drums, f.o.b. Chicago	13.25
Lard flakes	14.25
Neutral drums, f.o.b. Chicago	14.25
Standard shortening, N. & S. (del.)	18.25
Hydrogenated shortening, North & South, drums	18.50

WEEK'S LARD PRICES

P.S. or D.R.	Dry rend.	Ref. in 50-lb. tins
cash loose tierces (Open)	(Open)	(Open)
(Bd. Trade)	(Mkt.)	(Mkt.)
Sept. 4 7.97 1/2n	8.25	10.50n
Sept. 7 Holiday	no trading	
Sept. 8 7.70n	8 1/4 @ 8 1/2n	10.50n
Sept. 9 8.00n	8.25n	10.50n
Sept. 10 8.05n	8.12 1/2	10.50n

n-nominal, a-asked, b-bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Sept. 5, 1959 was 11.0, the U. S. Department of Agriculture has reported. This ratio compared with the 11.5 ratio for the preceding week and 15.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.282, \$1.264 and \$1.308 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, Sept. 9, 1959

Crude cottonseed oil, f.o.b. Valley	11a
Southeast	11 1/4a
Texas	10 3/4a
Corn oil in tanks, f.o.b. mills	11 1/2
Soybean oil, f.o.b. Decatur	9.20@9.25
Coconut oil, f.o.b. Pacific Coast	17 1/4
Peanut oil, f.o.b. Mills	11 1/4
Cottonseed foots:	
Midwest, West Coast	1 1/2 @ 1 1/4
East	1 1/2 @ 1 1/4
Soybean foots, midwest	1 1/2 @ 1 1/4

OLEOMARGARINE

Wednesday, Sept. 9, 1959

White domestic vegetable, 30-lb. cartons	24
Yellow quarters, 30-lb. cartons	26
Milk churned pastry, 750-lb. lots, 30's	23 1/2
Water churned pastry, 750-lb. lots, 30's	23 1/2
Bakers', steel drums, ton lots	17 1/2

OLEO OILS

Wednesday, Sept. 9, 1959

Prime oleo stearine, bags or slack barrels	9 1/2
Extra oleo oil (drums)	14 1/2 @ 15 1/4
Prime oleo oil (drums)	14 1/2 @ 14 1/2
n-nominal, a-asked, b-bid.	

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Sept. 4—Sept., 13.58b-59a; Oct., 13.44; Dec., 12.18b-20a; Mar., 12.14b-17a; May, 12.13b-16a; July, 12.10b-14a; Sept., 11.85b-12.00a; and Oct., 11.80b-95a.

Sept. 7—Holiday, no trading in cottonseed oil futures.

Sept. 8—Sept., 13.49@50; Oct., 12.37b-40a; Dec., 12.13b-14a; Mar., 12.09; May, 12.07; July, 12.02b-04a; Sept., 11.87b-90a; and Oct., 11.80b-85a.

Sept. 9—Sept., 13.23@25; Oct., 12.27; Dec., 12.07; Mar., 12.05; May, 12.04; July, 12.02; 11.87b-95a; and Oct., 11.77b-82a.

Sept. 10—Sept., 13.21; Oct., 12.25; Dec., 12.05b-07a; Mar., 12.04; May, 12.03b-05a; July, 12.02b-04a; Sept., 11.85b-95a; and Oct., 11.78b-85a.

BY-PRODUCTS...FATS AND HIDES

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Sept. 9, 1959

BLOOD	
Unground, per unit of ammonia, bulk	4.75n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test	5.25n
Med. test	5.00n
High test	4.75n

PACKINGHOUSE FEEDS

Carlots, ton	
50% meat, bone scraps, bagged	\$75.00 @ 87.50
50% meat, bone scraps, bulk ..	75.00
60% digester tankaged, bagged ..	75.00 @ 87.50
60% digester tankaged, bulk	75.00
80% blood meal, bagged	95.00 @ 120.00
Steam bone meal, 50-lb. bags (specially prepared)	97.50
60% steam bone meal, bagged ..	80.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit of ammonia	*5.00
Hoof meal, per unit of ammonia ..	17.00

DRY RENDERED TANKAGE

Low test, per unit prot.	1.35n
Medium test, per unit prot.	1.30n
High test, per unit prot.	1.20n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton	17.00
Cattle jaws, feet (non-gel), ton ..	2.50 @ 5.00
Trim bone, ton	5.00 @ 10.00
Pigskins (gelatine), lb.	5 1/4 @ 6 1/4
Pigskins (rendering) piece	15 @ 25n

ANIMAL HAIR

Winter coil, dried, c.a.f. midwest, ton	60.00
Winter coil, dried, midwest, ton	55.00
Cattle switches, piece	2 @ 3
Winter processed (Nov.-Mar.) gray, lb.	12
Summer processed (April-Oct.) gray, lb.	8 1/2

*Del. midwest, fdel. east, n—nom., a—asked.

TALLOWs and GREASES

Wednesday Sept. 9, 1959

A moderate trade prevailed late last week, and mostly at steady prices. Bleachable fancy tallow sold at 6@6 1/8c, c.a.f. Chicago, and quality considered pricewise. Bleachable fancy tallow was bid at 6 3/8@6 3/4c, c.a.f. New York, the outside price on high titre stock. Special tallow traded at 5 1/4c, c.a.f. Chicago, and the same price was bid on B-white grease. No. 1 tallow met buying interest at 4 7/8c, also c.a.f. Chicago, with sellers asking fractionally more. Edible tallow traded at 6 3/4@6 7/8c, f.o.b. River points, and the outside price was bid on more product. Edible tallow was bid at 7 1/8c, Chicago, with reports in the market that 7 3/4c was paid, but confirmation was lacking. Yellow grease sold at 4 7/8 @5c, and B-white grease at 5 1/4c, both c.a.f. Chicago.

No significant changes were registered in the inedible tallow and grease market at the start of the new week. Bleachable fancy tallow

was still bid at 6@6 1/8c, c.a.f. Chicago, and at 6 3/8@6 3/4c, c.a.f. New York, price depending on quality of stock. Choice white grease, all hog, was bid at 6 1/2c, New York, but it was held fractionally higher. Edible tallow traded at 7c, f.o.b. River. Edible tallow was bid at 7 1/2c, Chicago, with the asking price 1/4c higher. Yellow grease was bid at 4 7/8@5c, c.a.f. Chicago, and at 5 3/8@5 1/2c, c.a.f. East. Special tallow was bid at 5 1/4c, c.a.f. Chicago.

At midweek, regular production special tallow traded at 5 1/4c, with off-special stock 1/8c lower, high titre bleachable fancy tallow at 6 1/8c and choice white grease, all hog, at 6c, all c.a.f. Chicago. A couple of tanks of original fancy tallow traded at 7 1/8c, c.a.f. New York. No. 2 tallow was available at 4 1/4c, and No. 1 tallow was bid at 4 7/8c, and offered at 5c, c.a.f. Chicago. House grease was offered at 4 3/8c, Chicago. Edible tallow was bid at 7c, f.o.b. River, but it was held up to 7 1/2c. Edible tallow was bid at 7 1/2c, c.a.f. Chicago, but held up to 8c. Reports were that 6 3/8c, c.a.f. East, was paid for some choice



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NATIONAL ECONOMY and PROSPERITY

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The PURCHASING GUIDE FOR THE MEAT INDUSTRY

A NATIONAL PROVISIONER PUBLICATION

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white grease, all hog, but confirmation was lacking. Best later interest was at 6½c. No change on bleachable fancy tallow was reported for eastern delivery.

TALLOW: Wednesday's quotations: edible tallow, 7c, f.o.b. River, and 7½c, Chicago basis; original fancy tallow, 6¼¢@6½¢; bleachable fancy tallow, 6¢@6½¢; prime tallow, 5¼¢; special tallow, 5¼¢; No. 1 tallow, 4½¢@5c, and No. 2 tallow, 4¼¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 6c; B-white grease, 5¼¢; yellow grease, 4½¢@5c; and house grease, 4½¢. Choice white grease, all hog, was quoted at 6½¢, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Sept. 9, 1959

Dried blood was quoted today at \$4 per unit of ammonia. Low test wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.15 per protein unit.

U.S. Exports Of Inedible T-G In Jan.-June 16% Above 1958

Shipments of inedible tallow and grease from the United States increased from 557,000,000 lbs. in the first half of 1958 to 647,000,000 lbs. in January-June 1959, up 16 per cent. Exports to the major destinations—Italy, Japan, and the Netherlands increased 20, 18, and 30 per cent, respectively. Shipments to Mexico, Egypt, Guatemala and Poland declined somewhat.

The increase in U.S. tallow and grease exports was the result of our lower prices and increased foreign demand. Current tallow prices are about two cents per pound lower than a year ago.

European countries combined bought 352,036,000 lbs. of the materials for a sharp increase over the 272,164,000 lbs. purchased in January-June last year. At the January-June rate, U.S. exports of tallows and greases this year would surpass the 550,515,000 lbs. shipped out in 1958 and come close to the 1957 high of 805,859,000 lbs. Italy alone bought about 131,289,000 lbs. in the first six months of this year.

Asia, our second largest customer of tallows and greases, absorbed 180,941,000 lbs. This volume was about 35,000,000 lbs. larger than last year. U.S. tallow and grease exports to Asia for the year 1958 totaled 287,721,000 lbs., and in 1957, 318,394,000 lbs. Of our total exports to Asia, Japan bought 131,206,000 lbs., or considerably more than the 111,263,000 lbs. in January-June last year.

CHICAGO HIDES

Wednesday Sept. 9, 1959

PACKER HIDES: A substantial movement of hides took place last week, with volume estimated at about 110,000 pieces. On Thursday, about 3,000 River light native cows sold 1c higher at 30½¢, and a car of branded cows sold steady. Interest was fairly broad at the close of the week, but offerings were scant.

On Tuesday, following the Labor Day holiday, the market opened on a quiet note, with no action reported. Most selections were in demand at steady price levels, but offerings were slow in being posted. It was reported that most tanneries were back to full operation as vacation periods were about ended. An offering of around 20,000 hides by a large Iowa packer was later withdrawn.

Demand at midweek was spotty, with no reported sales up to late in the day. Strikes at plants of one major packer tended to stymie trading, also.

SMALL PACKER AND COUNTRY HIDES: Trading was limited the past week, as demand continued narrow and available offerings were being held at, or slightly above, last trading levels. Midwestern small packer 50/52-lb. allweights were quoted at 24½¢@25c nominal, and the 60/62's at 20¢@21c nominal. Locker-butcher 50/52's met little, if any, demand at 22¢@23c. Some sources pegged the market at closer to 21¢@22c, due to lack of interest. The 50/52-lb. straight renderers were nominal at 20c. No. 3 hides reportedly sold to export interests at 17½¢; others reportedly moved at 16½¢@17c f.o.b. shipping points. Good Northern trimmed horsehides were steady and quoted at 11.50¢@12.00, with untrimmed about 50c more. Ordinary lots ranged from 10.00¢@10.50. Fronts were steady at 9.00¢@10.00 as to weight and size. The 22-in./up butts held steady at 3.75¢@4.00.

CALFSKINS AND KIPSKINS: Trading was dull, with some lightweights available at 85c, last actual sales by an independent packer. Demand was lacking, however. Last sales of heavy calf were at 65c for St. Paul and Milwaukee production. Kipskins held steady at 57c, with no recent trading reported; overweights last moved at 50c for River product. Small packer all-weight calf was unchanged at 60¢@62c, and allweight kips were quoted at 44¢@46c, nominal. Country all-

weight calf was steady at 43¢@45c nominal, as were allweight kips at 32¢@33c. Regular slunks, major packer production, last moved at 2.50.

SHEEPSKINS: River-Northern No. 1 shearlings moved well at 2.25¢@2.75, although supplies were limited, with Southwesterns reported tight at 2.75¢@2.90. River-Northern No. 2 shearlings were quoted at 1.10¢@1.35, and No. 3's at .60¢@.80. Midwest lamb pelts reportedly moved at 3.00¢@3.15. Some eastern sales were heard at the outside price, per cwt., liveweight. Southwestern lambs were reported up to 2.90 each, selected. Full wool dry pelts were pegged at .23 nominal. Pickled skins were steady—lambs at 15.00¢@15.25 and sheep at 17.00¢@17.25 per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Cor. date
Wednesday, Sept. 9, 1959		1958
Lgt. native steers	27½n	15½@16n
Hvy. nat. steers	23 @23½n	11½@12n
Ex. lgt. nat. steers	29½n	19 @19½n
Butt-brand. steers	21n	9½n
Colorado steers	20n	9n
Hvy. Texas steers	20½n	9½n
Light Texas steers	25½n	13½n
Ex. lgt. Texas steers	27½n	16½n
Heavy native cows	25½@26n	13 @13½n
Light nat. cows	29½@30½n	15 @17½n
Branded cows	24 @25n	12 @13½
Native bulls	17½@18n	7½ @8½n
Branded bulls	16½@17n	6½ @7½n
Calfskins:		
Northern, 10/15 lbs.	65n	50n
10 lbs. down	85n	47½n
Kips, Northern native, 15/25 lbs.	57n	37n
SMALL PACKER HIDES		
STEERS AND COWS:		
60 lbs. and over	20 @21n	10½@11n
50 lbs.	24½@25n	13n
SMALL PACKER SKINS		
Calfskins, all wts.	60 @62n	38 @40
Kipskins, all wts.	44 @46n	28 @30
SHEEPSKINS		
Packer shearlings:		
No. 1	2.25 @2.75	1.00 @2.00
No. 2	1.10 @1.35	.50 @.60
Dry Pelts	25n	18n
Horsehides, untrim	12.00 @12.50n	7.00 @7.50
Horsehides, trim	11.50 @12.00n	6.50 @7.00

N. Y. HIDE FUTURES

	Open	High	Low	Close
Friday, Sept. 4, 1959				
Oct. ...	28.55@60	28.65	28.05	28.05
Jan. ...	24.70b	24.95	24.25	24.45
Apr. ...	22.70b	22.20	22.20	22.20
July ...	21.60b	21.50	21.45	21.45
Oct. ...	20.60b	...	20.35b	.50a
Sales: 127 lots.				
Monday, Sept. 7, 1959				
Labor Day Holiday				
No trading in hide futures.				
Tuesday, Sept. 8, 1959				
Oct. ...	2801b	28.20	27.75	27.80
Jan. ...	24.16	24.55	24.16	24.40b-.46a
Apr. ...	22.02b	...	22.30b-	.46a
July ...	21.20b	21.51	21.51	21.40b-.56a
Oct. ...	20.10b	20.40b
Sales: 98 lots.				
Wednesday, Sept. 9, 1959				
Oct. ...	27.70b	28.00	27.55	27.55
Jan. ...	24.23@26	24.70	24.23	24.65@70
Apr. ...	22.28b	22.50	22.30	22.55b-.65a
July ...	21.30b	21.55b-.75a
Oct. ...	20.00b	20.55b-.65a
Sales: 111 lots.				
Thursday, Sept. 10, 1959				
Oct. ...	27.40b	27.90	27.55	27.66
Jan. ...	24.62	25.22	24.62	25.05-.03
Apr. ...	22.45b	22.95	22.70	22.90b-23.00a
July ...	21.50b	21.90	21.90	21.90b-22.00a
Oct. ...	20.50b	20.40b-.65a
Sales: 96 lots.				

LIVESTOCK MARKETS ... Weekly Review

Sheep Industry Faces Fight For Survival, Says Josendal, California Wool Group Prexy

The sheep industry faces a fight for survival, California sheepmen were told at the recent 99th annual California Woolgrowers Association Convention. Harold Josendal, president of the group, based his statement on the various restrictions on the industry—such as heavy meat imports, limitations of grazing lands, federal grading and organized opposition to its self-help promotional activities.

Josendal declared that sheepmen face a tremendous fight in the opposition of the American Farm Bureau to their wool and lamb promotion program. The program was made possible through the action of the National Wool Act which provides for a deduction to finance promotion from incentive payments.

Josendal blasted federal grading of lamb and said the industry has had four revisions in lamb grading standards, "none of which worked." The U. S. Department of Agriculture recently announced it would not suspend grading as requested by the wool-growers, but would revise grade standards.

"We must have production from all public lands for the general welfare of the nation," he said. "We already have sufficient wilderness areas under existing branches of the government."

Josendal also expressed grower concern with foreign imports of the meat and live lambs, and said that in order for the industry to compete with these imports, we must have import quotas.

Field Of Experts Appointed To Judge Animals At American Royal Live Stock Show This Year

Entries in this year's American Royal Live Stock Show, October 17-24, will be judged by some of the nation's most experienced livestock representatives, show officials have announced.

Judging cattle will be: Joe Purdy, Herefords; Les Ljungdahl, Angus; Gordon Blackstock of Oldmeldrum, Aberdeenshire, Scotland, Shorthorns; Francis M. Hill, Grove, Okla., Polled Herefords; Herman Purdy, 4-H steers and grand champion steer, and J. T. Frost, who will judge FFA steers.

Swine entries will be judged by Bernard W. Ebbing, open class barrows; G. R. Carlisle and Melvin Bradley, breeding hogs; R. Allen Williams, 4-H and FFA market hogs, all breeds.

Livestock experts who will direct judging activities in the sheep division include Alvin Dixon, all breeds and Southdown, Hampshire and Suffolk breeding sheep; Alex McKenzie and Tom Dean, junior fat lambs, and Monte H. Thornton, breeding sheep.

LIVESTOCK RECEIPTS AT 59 MARKETS

A summary of receipts of livestock at 59 public markets during July 1959 and 1958 was reported by the U. S. Department of Agriculture as follows:

	CATTLE		CALVES	
	Salable	Total	Salable	Total
July 1959	1,287,443	1,484,358	180,294	234,925
July 1958	1,374,548	1,565,268	193,559	254,984
Jan.-July 1959	8,876,344	10,243,744	1,228,936	1,580,851
Jan.-July 1958	9,109,135	10,591,319	1,369,453	1,755,131
5-yr. av. (July 1954-58)	1,549,773	1,817,703	277,008	369,874
HOGS				
July 1959	1,952,527	2,622,852	580,464	912,485
July 1958	1,607,600	2,196,112	546,382	863,689
Jan.-July 1959	14,317,076	19,353,181	4,130,848	6,825,624
Jan.-July 1958	12,176,915	16,916,947	3,768,916	6,317,091
5-yr. av. (July 1954-58)	1,601,060	2,164,939	674,936	1,067,907
SHEEP AND LAMBS				

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 8 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200	13.75-14.25	13.50-13.90			\$12.50-14.00
200-220	14.00-14.25			\$14.25-14.75	14.25-14.50
220-240	14.00-14.25			14.25-14.75	14.25-14.50
U.S. No. 2:					
180-200	13.50-14.25				
200-220	14.00-14.25				14.00-14.25
220-240	14.00-14.25				14.00-14.25
240-270	14.10-14.25				14.00-14.25
U.S. No. 3:					
200-220	\$13.50-14.00	13.50-13.90			
220-240	13.50-14.00	13.75-14.15			13.50-13.75
240-270	13.50-14.00	13.90-14.25			13.50-13.75
U.S. No. 1-2:					
180-200	13.75-14.25	13.50-14.25	\$13.75-14.00	\$12.50-14.00	12.50-14.00
200-220	14.00-14.35	14.00-14.25	14.25-14.50	14.00-14.75	14.00-14.50
220-240	14.00-14.25	14.00-14.25	14.25-14.50	14.00-14.50	14.00-14.50
U.S. No. 2-3:					
200-220	13.75-14.10	13.75-14.00	14.00-14.25	13.75-14.25	13.50-13.75
220-240	13.75-14.10	13.85-14.25	14.00-14.35	13.75-14.25	13.50-13.75
240-270	13.75-14.10	14.00-14.25	14.00-14.25	13.50-14.00	13.50-13.75
270-300			13.50-14.00	13.00-13.75	
U.S. No. 1-2-3:					
180-200	13.25-14.15	13.25-14.00	13.50-14.00	11.50-13.75	12.00-13.50
200-220	13.75-14.25	13.85-14.00	14.00-14.50	13.75-14.50	13.50-13.75
220-240	13.75-14.25	13.85-14.25	14.25-14.50	13.75-14.50	13.50-13.75
240-270	13.75-14.00		14.00-14.35	13.75-14.25	
SOWS					
U.S. No. 1-2-3:					
180-270	12.75-13.00			13.25-13.50	
270-330	12.25-13.00	12.75-13.25	13.00-13.25	12.50-13.25	12.50-13.00
330-400	11.00-13.00	11.25-13.00	11.50-13.00	12.00-13.25	11.25-12.75
400-550	10.00-11.50	10.25-11.50	10.75-12.00	11.00-12.50	10.50-11.75
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
900-1100	28.50-29.50			28.75-29.25	
1100-1300	28.50-29.75			28.75-29.25	
1300-1500	28.25-29.50			27.75-29.25	
Choice:					
700-900	27.50-28.75	27.50-28.75		27.00-28.50	26.75-28.25
900-1100	27.50-28.75	27.50-28.75	26.50-28.50	26.75-28.75	27.00-28.50
1100-1300	27.00-28.50	27.25-28.75	26.50-28.25	26.75-28.75	27.00-28.50
1300-1500	26.75-28.25	27.25-28.50	25.75-28.00	26.50-28.75	26.75-28.25
Good:					
700-900	25.25-27.50	25.50-27.50	24.75-26.50	24.00-26.75	25.00-27.00
900-1100	25.00-27.50	25.50-27.50	24.75-26.50	24.00-27.00	25.25-27.00
1100-1300	24.75-27.25	25.50-27.25	24.50-26.50	24.00-27.00	25.25-27.00
Standard, all wts.	22.50-25.00	23.50-25.50	22.50-24.75	22.50-24.00	21.50-25.25
Utility, all wts.	18.50-23.00	22.00-24.00	20.00-22.75	21.50-22.50	20.00-21.50
HEIFERS:					
Prime:					
800-1000				27.50-28.25	
Choice:					
600-800	26.75-28.25	26.50-27.75	25.75-27.50	25.75-27.50	25.75-27.00
800-1000	26.25-28.25	26.50-27.75	25.75-27.50	25.75-27.50	25.75-27.25
Good:					
500-700	24.75-26.75	24.50-26.50	24.25-25.75	23.25-25.75	24.75-25.75
700-900	24.50-26.75	24.50-26.50	24.25-25.75	23.25-25.75	24.75-25.75
Standard, all wts.	22.00-24.75	22.00-24.50	21.00-24.25	21.50-23.25	21.00-24.75
Utility, all wts.	18.00-22.00	19.00-22.00	19.50-21.00	20.50-21.50	19.00-21.00
COWS:					
Commercial, all wts.	18.00-19.50	18.00-19.00	17.75-18.75	17.00-18.00	17.00-18.00
Utility, all wts.	16.50-18.00	15.75-18.25	16.25-17.75	15.50-17.00	16.00-17.00
Canner & cutter, all wts.	12.50-17.00	14.00-17.25	14.00-16.75	13.50-15.50	13.00-16.00
BULLS (Yr. Excl.) All Weights:					
Commercial	20.50-22.50	22.75-3.50		20.00-21.50	21.00-23.00
Utility	19.50-21.00	20.75-23.00		20.00-21.50	22.00-24.00
Cutter	16.00-20.00	19.25-20.75	18.50-20.00	18.50-20.00	22.00-23.50
VEALERS, All Weights:					
Ch. & pr.	27.00-34.00	34.00	27.50-31.00	28.00	30.00-33.00
Stand. & gd.	20.00-27.00	26.00-34.00	23.00-27.00	22.00-28.00	25.00-30.00
CALVES (500 Lbs. Down):					
Choice			25.00-27.00		27.00-28.00
Stand. & gd.	18.00-25.00		21.50-25.00		22.00-27.00
SHEEP & LAMBS:					
LAMBS (110 lbs. Down):					
Choice	20.00-21.00	20.50-22.00	20.00-21.00	20.00-21.00	21.00-21.50
Good	18.00-20.25	18.50-21.00	18.75-20.25	18.50-20.00	20.00-21.00
YEARLINGS (Shorn):					
Good			16.00		
EWES (Shorn):					
Gd. & ch.	3.50- 5.50	4.50- 5.50	4.00- 5.00	4.50- 5.50	4.50- 5.50
Cull & util.	3.50- 5.50	4.50- 5.50	3.00- 4.00	4.50- 5.50	4.50- 5.50

CORN BELT DIRECT TRADING

Des Moines, Sept. 9—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:

U.S. No. 1, 200-220	\$13.40@14.50
U.S. No. 1, 220-240	13.20@14.50
U.S. No. 2, 200-220	13.40@14.25
U.S. No. 2, 220-240	13.20@14.25
U.S. No. 3, 240-270	12.50@13.75
U.S. No. 3, 270-300	12.00@13.25
U.S. No. 3, 300-330	12.40@13.35
U.S. No. 1-3, 180-200	12.40@13.85
U.S. No. 1-3, 200-220	13.20@14.10
U.S. No. 1-3, 220-240	13.20@14.10
U.S. No. 1-3, 240-270	12.90@13.80

SOWS:

U.S. No. 1-3, 270-330	12.00@13.40
U.S. No. 1-3, 330-400	11.25@12.90
U.S. No. 1-3, 400-550	9.75@11.90

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Sept. 3	66,000	49,000	65,000
Sept. 4	42,000	32,000	51,000
Sept. 5	28,000	29,000	34,500
Sept. 7	Holiday	75,500	74,500
Sept. 8	82,000	64,500	68,000
Sept. 9	75,000	66,000	67,500

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Sept. 8 were as follows:

CATTLE:	Cwt.
Steers, choice	27.50@28.25
Steers, good	25.50@27.50
Heifers, gd. & ch.	25.50@27.50
Cows, util. & com'l.	15.75@17.75
Cows, can. & cut.	14.00@16.00
Bulls, util. & com'l.	19.00@21.00

VEALERS:	
Good & choice	25.00@27.00
Calves, gd. & ch.	24.00@26.00

BARROWS & GILTS:

U.S. No. 3, 220/240	13.75@14.00
U.S. No. 3, 240/270	13.75@14.00
U.S. No. 1-2, 180/200	13.75@14.25
U.S. No. 1-2, 200/220	14.25@14.75
U.S. No. 1-2, 220/240	14.25@14.50
U.S. No. 2-3, 200/240	13.75@14.25
U.S. No. 2-3, 240/270	13.75@14.25
U.S. No. 1-3, 180/200	13.25@14.25
U.S. No. 1-3, 200/270	14.00@14.35
U.S. No. 1-3, 270/300	13.75@14.25

SOWS, U.S. No. 1-3:	
180/270 lbs.	13.50@13.75
270/330 lbs.	13.00@13.50
330/400 lbs.	12.25@13.25
400/550 lbs.	10.75@12.50

LAMBS:	
Good & choice	19.50@21.00
Utility & good	18.00@19.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Sept. 8 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$26.00@28.25
Steers, good	25.00@26.50
Heifers, gd. & ch.	25.50@27.50
Cows, utility	16.00@18.50
Cows, can. & cut.	14.00@16.50
Bulls, cut. & util.	18.50@22.50

BARROWS & GILTS:

U.S. No. 1-2, 180/220	14.50@14.60
U.S. No. 1-3, 180/220	14.35@14.60
U.S. No. 2-3, 250/320	none qtd.

SOWS, U.S. No. 1-3:

270/500 lbs.	9.00@13.00
500/500 lbs.	none qtd.

LAMBS:	
Choice	20.50@21.00
Good	19.50@20.50

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Sept. 8 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	27.50@28.75
Steers, gd. & ch.	25.50@27.50
Heifers, gd. & ch.	24.25@27.00
Cows, util. & com'l.	15.50@18.25
Cows, can. & cut.	13.50@17.25
Bulls, util. & com'l.	21.50@23.50

VEALERS:	
Bulls, fat	none qtd.
Choice & prime	29.00@32.00
Good & choice	24.00@28.50
Util. & stand.	24.00@28.50

BARROWS & GILTS:

U.S. No. 1, 200/220	14.35@14.40
U.S. No. 1, 200/240	14.35@14.40
U.S. No. 3, 220/240	13.75@14.00
U.S. No. 3, 240/270	13.75@14.00
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	13.75@14.10
U.S. No. 1-2, 200/220	14.35@14.50
U.S. No. 1-2, 220/240	14.35@14.40
U.S. No. 2-3, 200/220	14.00@14.25
U.S. No. 2-3, 220/240	13.85@14.25
U.S. No. 2-3, 240/270	13.75@14.25
U.S. No. 2-3, 270/300	13.50@14.00
U.S. No. 1-3, 180/200	13.50@14.00
U.S. No. 1-3, 200/220	14.15@14.25
U.S. No. 1-3, 220/240	14.15@14.25
U.S. No. 1-3, 240/270	13.85@14.25

SOWS, U.S. No. 1-3:	
180/270 lbs.	none qtd.
270/330 lbs.	12.75@13.75
330/400 lbs.	11.50@12.75
400/550 lbs.	11.00@11.75

LAMBS:	
Good & choice	none qtd.
Yearlings, gd. shorn	18.50

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Sept. 8 were as follows:

CATTLE:	Cwt.
Steers, prime	\$28.00@28.75
Steers, choice	26.50@28.25
Steers, good	24.00@26.50
Heifers, ch. & pr.	25.25@27.25
Heifers, good	23.25@25.25
Cows, util. & com'l.	16.25@18.25
Cows, can. & cut.	13.50@16.25
Bulls, util. & com'l.	21.00@22.50
Bulls, cutter	19.00@21.00

BARROWS & GILTS:

U.S. No. 1, 180/200	13.00@13.75
U.S. No. 2, 180/200	13.25@14.00
U.S. No. 2, 200/270	13.75@14.10
U.S. No. 3, 200/240	13.75@14.00
U.S. No. 3, 240/270	13.75@14.00
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	13.00@13.75
U.S. No. 1-2, 200/240	14.10@14.25
U.S. No. 2-3, 200/240	13.75@14.00
U.S. No. 2-3, 240/270	13.75@14.00
U.S. No. 2-3, 270/300	13.00@13.50

SOWS, U.S. No. 1-3:	
270/330 lbs.	12.75@13.35
330/400 lbs.	11.75@12.75
400/550 lbs.	10.50@11.75

LAMBS:	
Choice	19.75@21.00
Good	19.00@19.75

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Sept. 8 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	26.00@28.50
Steers, std. & gd.	24.00@25.50
Heifers, gd. & ch.	26.00@27.00
Heifers, std. & gd.	24.00@25.00
Cows, util. & com'l.	15.50@19.00
Cows, can. & cut.	14.00@17.00
Bulls, util. & com'l.	21.00@24.00

VEALERS:

Choice	31.00@33.00
Good & choice	26.00@30.00
Calves, gd. & ch.	24.00@27.00

BARROWS & GILTS:

U.S. No. 1, 200/240	14.35@14.50
U.S. No. 1-2, 200/240	14.50@14.25
U.S. No. 2-3, 200/240	13.50@14.00

SOWS, U.S. No. 2-3:

350/500 lbs.	11.00@11.50
500/600 lbs.	10.50@11.00

LAMBS:	
Choice	22.00
Good & choice	19.00@21.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 5, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City area ¹	12,971	12,076	45,990	33,645
Baltimore, Philadelphia	7,672	1,200	25,756	2,606
Cincy., Cleve., Detroit, Indpls.	19,449	5,152	126,941	14,809
Chicago area	18,318	7,596	28,214	4,096
St. Paul-Wis. areas ²	29,537	14,522	104,438	11,011
St. Louis area ³	10,512	1,459	72,835	4,184
Sioux City, So. Dak. area ⁴	22,966	84,803	19,506
Omaha area ⁵	36,175	166	73,107	10,346
Iowa-So. Minnesota ⁶	32,791	7,404	277,631	31,237
Louisville, Evansville, Nashville, Memphis	6,611	4,016	54,995
Georgia-Florida-Alabama area ⁷	5,556	2,482	20,052
St. Joseph, Wichita, Okla. City	18,618	1,488	44,723	5,594
St. Worth, Dallas, San Antonio	8,978	6,147	13,488	19,522
Denver, Ogden, Salt Lake City	18,829	238	12,966	25,904
Los Angeles, San Fran. areas ⁸	23,733	620	26,636	29,409
Portland, Seattle, Spokane	7,419	450	16,084	7,738
Grand totals	293,559	65,016	1,066,158	219,166
Total Same week 1958	266,454	72,390	862,472	206,692

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Aug. 29 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	1959	1958	1959	1958
Toronto	\$25.19	\$21.43	\$32.00	\$27.67
Montreal	24.50	21.45	29.20	26.35
Winnipeg	24.82	20.71	31.27	27.68
Calgary	23.65	20.45	26.75	24.30
Edmonton	23.50	20.00	26.00	23.30
Lethbridge	23.50	20.65	25.00	22.75
Pr. Albert	23.10	19.50	25.00	22.75
Moose Jaw	23.10	20.50	25.00	22.75
Saskatoon	23.75	20.00	26.50	23.25
Regina	22.90	20.25	25.00	23.25

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Sept. 5:

	Cattle & Calves	Hogs
Week ended Sept. 5	2,150	14,000
Week previous (six days)	2,322	12,092
Corresponding week last year	2,722	10,009

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Aug. 29, with comparisons:

CATTLE	Week ended	Same week
	Aug. 29	1958
Western Canada	21,773	19,165
Eastern Canada	16,253	20,358
Totals	38,253	39,523

HOGS

Western Canada	55,747	44,741
Eastern Canada	82,297	60,902
Totals	138,044	105,643

ALL HOG CARCASSES

graded	148,668	114,574
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SHEEP

Western Canada	5,382	4,614
Eastern Canada	9,177	13,402
Totals	14,559	18,016

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 4:

Cattle Calves Hogs Sheep				
Los Ang.	3,800	156	548	48
N. P'tland	3,200	500	1,500	2,900
Stockton	2,350	250	625	1,000

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Sept. 4, with comparisons:

	Cattle	Hogs	Sheep
Week to date	225,900	267,800	88,300
Previous week	210,800	282,800	77,200
Same wk. 1958	204,200	208,600	80,600

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Sept. 5:

Cattle Calves Hogs* Sheep				
Salable	103	8	None	7
Total (incl. directs)	2,056	497	16,263	7,127
Prev. wk. Salable	48	9	11	None
Total (incl. directs)	2,026	149	15,752	5,144

*Includes hogs at 31st Street.

Congratulations To Armour and Company

Armour and Company, one of the real giants in the meat industry of the United States, is to be congratulated on the signing of one of the best contracts ever with our International Union.

Their negotiators, Messrs. Hawkins and Livingston, were willing to work with our splendid National Negotiating Committee, around the clock if necessary, to complete the new agreement prior to the expiration deadline, September 1st. True, there were days of anxiety, terrific fatigue, and mental weariness. Nevertheless, negotiations went on because each side realized there was a job to do.

Armour and Company should be congratulated all the more because there is evidence that other major packers, in the matter of a new agreement, were dragging their feet and stalling. Had it not been for William Prince, President of the Armour concern, it is possible that other packers, including some who were supposed to be our friends, would have been willing to gang up on our International Union.

Mr. Prince, we are advised, took the position that the company negotiators should work hard for an agreement and avoid a strike if possible. Mr. Prince was not interested in ganging up. He was interested mostly in continuity of production, which would mean continuity of jobs for

the Armour employees and continuity of reasonable profits for the Armour stockholders.

Just a few minutes before the midnight hour and the deadline, negotiators for both sides agreed to a new master contract. Some of its major provisions include an increase of $8\frac{1}{2}\text{¢}$ per hour for the first year and $6\frac{1}{2}\text{¢}$ per hour for the second year of the agreement. Additional fringe benefits were agreed to, making the total package agreement some 23¢. The company also agreed to the union shop, to much better severance pay, and to the use of the union label on all of the company products.

In the consummation of this agreement, Armour and Company put to shame those large labor-hating employers of our nation who seem to have a well defined program to wreck or critically weaken the trade union movement. Our organization, and the entire labor movement, will long remember Armour and Company for its fairness. Their negotiators demonstrated that unions and management working together and cooperating with each other sincerely can result only in benefits for both sides.

Our organization pledges to fulfill its contract to the letter and to work in every possible manner to enhance the business of the company. We are proud of Armour and Company and congratulate them. We shall not forget.

AMALGAMATED MEAT CUTTERS AND BUTCHER WORKMEN OF NORTH AMERICA

2800 NORTH SHERIDAN ROAD • CHICAGO 14, ILLINOIS

THOMAS J. LLOYD
President

PATRICK E. GORMAN
Secretary-Treasurer

The Meat Trail...



STAR SECOND BASEMAN of Chicago White Sox, Nellie Fox (right) cools off from red hot pennant fight and summer heat wave at coolers of Stock Yards Packing Co., Chicago purveyor. Fox, selecting Prime beef to fill 50-lb. "Pleasure Chest of Beef" presented him at "Nellie Fox Night" at Comiskey Park, is given a lesson in cutting Prime strip steaks by Bernard G. Pollack, president of the firm.

\$10,000,000 Set for Plant Improvements in Milwaukee

Expenditures for additions to or remodeling of meat packing, processing and warehousing facilities in Greater Milwaukee will total about \$10,000,000 this year, according to ROBERT F. KIELSDEN, chief of the U.S. Department of Agriculture meat inspection service there. The figure is based on plans filed with his office for approval.

Virtually all Milwaukee plants have or will expand or install more modern equipment, Kielsen said. Among the improvements are: plant-wide rejuvenation by Patrick Cudahy, Inc.; a new layout and new equipment at Plankinton Packing Co., a Swift & Company associate; extensive rehabilitation by Armour and Company; expansion and updating by Wisconsin Packing Co.; addition to the Fred Usinger, Inc., sausage factory; doubling the size of the Milwaukee Meat & Provision Co. plant; new regional meat warehouse for the A. & P. Food Stores; new boning rooms, coolers, shipping dock and employe welfare building at City Dressed Beef Co., and new warehouse at Weisel & Co.

Additions or revamping have been completed or are projected also by Donner Packing Co., Zitron Bros., Inc., and Milwaukee Tallow & Grease Co., Kielsen said.

J O B S

H. J. SECREST, manager of the San Francisco district of Armour and Company, has been appointed fresh meats manager for the western area, W. A. COON, area manager, announced. Secrest also will be responsible for operations at Mace Meat Co. and will assist the Honolulu branch in procurement. H. G. FISHER will manage the South San Francisco branch, and L. E. SANBOUEF will continue as area sales and advertising manager.

A separate department to be headed by JACK MEYERS, former agency



JACK MEYERS

account executive, has been created by Braun Brothers Packing Co., Troy, O., to keep pace with increasing advertising and promotional requirements, announced ALAN BRAUN, president. The new department, which will supplement and extend agency operations, will bring out strong merchandising points and work closely with the sales department, Braun said. The new advertising and promotion manager was associated with the Cincinnati Baseball Club for 10 years and has considerable background in sales promotion.

HAROLD E. JOHNSON, Denver plant superintendent of Wilson & Co.,



NEW PRESIDENT of The J. Fred Schmidt Packing Co., Columbus, O., George F. Schmidt (left) succeeds his father, George L. (center), who was named chairman of the board. Grover Q. Schmidt (right) was appointed vice president and treasurer.



ELAINE STEIMEL, 18, of DeKalb was named Miss Pork Queen at Illinois State Fair recently. A knowledge of pork, along with other more obvious attributes, won her the crown. Contest, sponsored by Illinois Swine Herd Improvement Association, Chicago Stock Yards, Peoria Stock Yards and National Stock Yards, was first of its kind to be held in Illinois. Miss Steimel will compete in National Pork Queen contest at Chicago's International Livestock Exposition in early December.

Inc., has been appointed Los Angeles plant superintendent, to be effective when G. N. STRASSER, who has been promoted to the Buenos Aires, Argentina, Wilson plant, leaves for his new post. WILLIAM T. LOVGREN, assistant superintendent at Omaha, has been named Denver plant superintendent. Strasser, who joined the company in 1931, has been superintendent of the Los Angeles plant since September, 1957. Johnson has been with the company since 1946 and has been superintendent of the Denver plant since November, 1957. Lovgren, who started with the company as a planning and methods engineer at the Omaha plant, has been assistant superintendent there for two years.

P L A N T S

For the second time in two years the manufacturing facilities of Hygrade Food Products, Inc., Montreal, Que., are being expanded. A 7,000-sq.-ft. wing, adjacent to the new plant that began operating in August 1957, will be ready for occupancy in the early fall, Hygrade vice president and general manager JOSEPH RAPOPORT said. The new wing, part of an expansion program expected to increase the present production

capacity by 50 per cent, will make room for new, high-speed processing and packaging equipment. Total cost of the extension, including the machinery, is estimated at \$150,000. Complete integration of the new area into the existing plant's U-shaped production line is expected to take about a year. Said to be the largest provision plant in Canada already, Hygrade will have a total floor area of more than 100,000 sq. ft. when the new wing is completed. Present production capacity of 600,000 lbs. will be boosted to an estimated 1,000,000 lbs. per week. The 32-year-old firm now employs 450 workers and produces more than 100 different varieties of sausage and cooked meat.

System Packing Co. is building a new packing plant in Newcastle, Wyo., a concentration point for cattle and sheep, PETER F. SMITH, president, has informed the NP. The kill floor will have a capacity of 40 cattle or 150 sheep per hour and it is believed that this will be the only plant in the U.S. equipped to kill sheep and cattle over the same line with immediate conversion, Smith said. Cooler capacity at the outset will be 300 head but refrigeration equipment for an additional 300 head will be partially constructed before the plant is in operation. In connection with the plant, the company is building a rendering plant and animal food packaging room. The plant, which will be federally inspected, is expected to start operation late this year with about 25 employees. Consultant DAVID NEUBAUER designed the plant and has supervised construction.

A campaign to sell \$200,000 in 5 per cent, 10-year bonds to finance a new beef packing plant to be built by the Missouri Farmers Association in Macon, Mo., raised \$68,000 in the Macon area in the first two weeks.

Diamond Meat Co. of Kerman, Cal., has purchased Selma Dressed Beef Co., Inc., Selma, Cal., and will merge operations at the Selma plant, A. L. (RED) DIAMOND, president of Diamond Meat Co., announced. Associated with Diamond are CLARENCE LAURIE, vice president, and HOWARD RICHARDS, secretary. The plant will be called Diamond Meat Co. of Selma. The purchase price was reported to be \$350,000. The firm, which will employ 25 persons and serve the San Joaquin Valley, Los Angeles and San Francisco markets, is expected to slaughter and process 130 cattle daily during peak periods. HYMAN SMITH, who operated the Selma plant for 25 years,



CONSUMER-PACKAGED frozen meat of Ned Cloud & Son Packing Co., Springfield, Mo., has met with success, reports Mrs. N. Cloud (above), secretary-treasurer. Some of the items are breaded. The plant slaughters about 100 head of beef weekly.

will devote full attention to feedlots in the Kerman district where he has 3,000 head of cattle. He also retains ownership of 40 acres of land near the Selma plant and his firm's rolling equipment.

Patterson's Packing Co., Sanford, N. C., has installed new equipment for vacuum packaging franks, boiled ham, luncheon meat, roast beef loaf, pickle and pimento pack and bologna. O. F. PATTERSON and his son, O. F., JR., are principals in the firm.

TRAILMARKS

Formation of Armour Industrial Chemical Co., a new grouping, has been announced by E. W. WILSON, executive vice president of Armour and Company, Chicago. The new company, located at 110 N. Wacker dr., Chicago, will be under the direction of M. E. LEWIS, general manager. Armour Industrial Chemi-

cal comprises the fatty acids, fatty nitrogen derivatives and the ammonia divisions. R. S. PASSMORE will continue as ammonia division manager, and P. W. FULFORD will remain in charge of ammonia sales. B. W. GRAHAM continues as director of sales for the fatty acid and derivatives divisions. The chemical research division remains under Dr. M. R. McCORKLE, and the McCook, Ill., chemical plant under C. E. LAMB.

Cocktail parties, movies and slides of a Maine to Alaska trip, golf tournaments, dancing, a banquet and a business meeting are on the program for the second annual convention of the Maine Independent Meat Packers Association on Friday through Sunday, October 2-4, at the Bethel Inn, Bethel, Me., which also was the site of last year's convention.

HARRY STOLL, Oscar Mayer & Co., Madison, Wis., has been elected second vice president of the Madison chapter of the National Office Management Association.

A "Picnic Pac" was provided for every youngster enrolled in summer day camps in Philadelphia by Louis Burk, Inc., of that city. The meat packing company provided 20,000 "Picnic Pacs" in a public service program conducted in cooperation with local radio station WPEN.

HERMAN LAPLANTE, Armour and Company, Chicago, is one of the executives of Sioux City firms lent to the United Fund to work in connection with employee campaigns.

The French Bros. Beef Co., Inc., Hooksett, N. H., sponsored one of the outstanding commercial floats in a big parade staged in connection with the 200th anniversary celebration in Penbroke, N. H.

The Wood County Packing Co. of Fostoria, O., purchased the reserve grand champion steer at the Wood

NEW CONSUMER packages of Patrick Cudahy, Inc., Cudahy, Wis., are scanned by H. H. Halcomb (left), executive vice president, and Jerry Chesterton, advertising and sales promotion manager. New bacon and frank packages have received good consumer reception.





NEW EXPERIMENTAL CONCEPT in beef carcass handling under development by Swift & Company, in cooperation with materials handling supplier, was among developments seen by George Swift (center), Swift vice president, on tour of firm's Kansas City plant. With Swift are H. M. Wiggs (left), plant manager, and B. E. Gaunt, plant superintendent.

County Fair. The packing company also purchased the reserve champion Angus steer, the "catch-a-calf" champion steer, the champion Hereford steer and 17 other 4-H Club steers. "We always try to encourage our farm youth to produce better quality beef cattle," said MORRIS SILVERBERG, president of the meat packing concern.

Chatham Food Products of Siler City, N.C., is preparing to market a new, larger "Smoky" wiener that will run about eight to the pound. The plant, owned and operated by JERRY WOOD and his son, JERRY, JR., now produces more than 100 different items, including about 500,000 standard size hot dogs a week. About 80 persons are employed by Chatham Food Products.

Cozart's Packing Co. of Goldsboro, N.C., which began business in 1927 with three workers, has more than doubled its sales since moving to its present location in 1948, according to DAVID DREW, plant manager. Cozart's now employs 22 workers and has five refrigerated trucks which operate in a radius of about 75 miles from Goldsboro.

The Armour and Company plant in South St. Paul, Minn., has contributed \$25,000 toward a fund drive for a new hospital.

Judges at the Garden Spot Baby Beef Show, Lancaster, Pa., were: LOUIS C. UHL of The Wm. Schludersberg-T. J. Kurdle Co., Baltimore, Md.; A. B. SHAFFER of Armour and Company, Reading, Pa., and GILBERT

P. ARNOLD, Standard Packing Co., Linden, N.J. Nine-year-old BARBARA JEAN ROHRER won the \$25 prize with her 1,040-lb. entry.

E. C. BEASLEY, sales manager for the Armour and Company plant at Oklahoma City, was named vice chairman of the Oklahoma meat industry committee of the National Live Stock and Meat Board, recently organized in Oklahoma City. JACK ARMOUR, Crescent livestock producer, was named chairman of the meat industry committee.

ELTON GARNER of Oscar Mayer & Co., Madison, Wis., has been named a volunteer adult adviser in the newly-organized Madison Junior Achievement program to help teenagers get experience in operating their own businesses.

The Employees Credit Union at The Rath Packing Co., Waterloo, Ia., which is the largest credit union in Iowa, with assets of \$4,500,000, will move to new, larger offices in the Rath employees building this month.

DEATHS

GEORGE ABRAHAM, 58, one of the founders and former executive vice president and treasurer of Abraham Brothers Packing Co., Memphis, Tenn., which was acquired by Wilson & Co., Inc., in 1950, died September 4 after an illness of six months. Abraham established the meat packing business in 1924 with four brothers, SAM, JACK and HARRY, who preceded him in death; BEN, who survives, and a nephew, GEORGE G. ABRAHAM, now president of Illinois Packing Co., Chicago. The founders previously were associated in a chain of retail grocery stores established in 1910 by the oldest brother, Sam, and the packing company traced its origin to that date. Survivors also include the widow, SADYE; a son, HERBERT, and a daughter, MRS. GERALDINE HERSHMAN, all of Memphis.

LOUIS D. BRAUN, retired advertising manager for Emmart Packing Co., now a division of The Klarer Co., Louisville, died at the age of 76. Braun worked for the packing company for 30 years.

WENDELL STEVENS WOODRUFF, 75, vice president and a director of Port City Packing Co. and Port City Stockyards in Houston, Tex., died of a heart attack.

MRS. JEANETTE KAROW, 54, who was a partner with her husband, ARNOLD, in A. Karow, Chicago wholesale meat firm, died recently.

Flashes on suppliers

RECOLD CORP.: Appointment of the Pearsall Company, Denver, as representative for air conditioning products in Colorado and southern Wyoming has been announced by WALTER L. HILTON, western states sales manager for this Los Angeles corporation. Located at 120 W. 5th ave. in Denver, Pearsall is presently a member of the Colorado Engineering Council.

MINNEAPOLIS - HONEYWELL REGULATOR CO.: Appointment of three men to sales positions in the mid-Atlantic region is announced by R. L. MALLORY, industrial products group sales manager. EDWARD J. KLEIN has been named regional industrial manager with headquarters in Philadelphia; JOHN J. HORN-ER succeeds Klein as industrial manager of the Philadelphia branch office, and CARL F. BOEHNLEIN has been assigned as industrial manager of the Richmond, Va., branch of the company.

OAKITE PRODUCTS, INC.: BEN P. FORTIN, formerly assigned to Tyler, Tex., has joined the firm's staff in Los Angeles. His post in Tyler has been filled by HENRY L. JONES. J. G. HICKEY has been transferred from San Francisco, where he had served since 1954, to Sacramento, Cal. WAYLAND E. WHITE has been appointed to the Corpus Christi, Tex., territory.

BALDWIN - LIMA - HAMILTON CORP.: The Hamilton, O., division has acquired an exclusive licensing arrangement for engineering, manufacturing, selling and marketing the Reflectotherm refrigeration systems. The systems are based on radiant heat-transfer principles developed by Reflectotherm, Inc., which remains consulting and researching company to the parent organization.

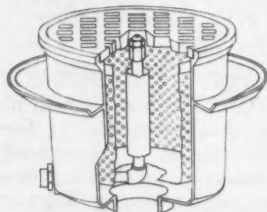
RUSSELL H. ROGERS CORP.: MRS. ROSE MEYER, Chicago, has been elected to the board of directors and appointed vice president of this Detroit firm. She now directs the sales of the snack and meat packers division of the corporation and continues to head the test kitchens in Chicago.

GREEN BAY FOUNDRY & MACHINE WORKS: W. R. Henderson Co., Houston, Tex., will represent this company in Texas, Oklahoma, Louisiana and New Mexico.

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

WASHER AND DRAIN (NE 803): Complete unit for sanitary washing of large containers and collection of refuse from the waste water is offered by Josam Manufacturing Co., Michigan City, Ind. Unit



consists of cast iron floor drain, with double drainage flange; heavy grate, having substantial free area; bronze perforated sediment basket, and interior piping with jet-spray nozzle. Removable sediment basket prevents clogging of drain.

STRAPPING DEVICE (NE 795): "Seal-less" strapping machine not only seals and locks the strapping, but tensions and cuts



it to length without waste, according to Inland Wire Products Co., Chicago. Method of locking strap by crimping is said to eliminate the use, cost and time involved in applying seals. Sturdily constructed unit incorporates all features

and economies of company's former model, plus new handling ease and convenience.

FACE PROTECTOR (NE 793): Manufactured by RefrigiWear Clothing Co., Inc., New York City, face protector is made of new soft cotton-knit fabric developed recently for the U.S. Navy. Garment is said to slip easily over head and cling comfortably to face.



Single size fits all wearers. Protector is offered as part of firm's complete line of insulated garments.

PROTECTIVE COATING (NE 806): Designated PG-1013 by Permagine Corporation of America, Woodside, N. Y., epoxy-based combination skid-proofing and protective coating provides resistance to wear, water, detergents, alkalis, mild acids, oil, grease and industrial fumes. Depending on general conditions and porosity of surface to be protected, 1 gal. of the

material will cover up to 75 sq. ft. of area. Coating is available in 1- and 10-gal. units in three colors: gray, red and green.

INSULATED SHIPPER (NE 808): Plastic foam insulated shipping



containers are light in weight (22 lbs.) and can carry up to 175 lbs. of frozen merchandise. Shippers can be used with non-insulated, unrefrigerated delivery trucks, says the manufacturer, Polyfoam Packers division of Globrite Foam Plastic Products, Chicago. Hardware includes rust-proof, nickel plated spring loaded handles and latches.

TRAILER REFRIGERATION (NE 800): Refrigeration equipment for trail-



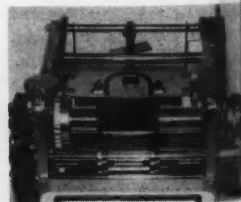
ers has been announced by Kold-Hold division, Tranter Manufacturing, Inc., Lansing, Mich. Axle furnishes power to constant-volume hydraulic pump while trailer is in motion; power is transmitted to hydraulic motor which

drives condensing unit at constant speed. Standard electric motor provides power for system at night or during long stops. Condensing units are 90 in. long, 45 1/4 in. wide and 60 in. in height. Range is from 60° F. to subzero.

DUMPER (NE 812): Introduced by Conveyors and Dumpers, Inc., Caldwell, N.J., new dumper lifts and dumps complete in-place bulk trucks. Unit is designed for batch loading, mixing, grinding and pulverizing machinery or kettles, tanks, vats and other processing equipment. Dumper is available in capacities up to 3,000 lbs. and dumping heights to 50 ft. It is furnished in portable and stationary models.

LARD CONTAINER LID (NE 811): Newly designed lid for its rectangular plastic 3-lb. lard container has been introduced by Florsheim Manufacturing Co., Inc., Chicago. Tests on the drip-proof lid indicate that it will increase production at the capping operation by 25 to 35 per cent. Manufacturer claims that the lid can be applied faster than any similar device.

PRINTING PRESS (NE 810): Announced by Schmitt Mfg., Inc., Plymouth, Wis., printing press prints and die cuts on pressure sensitive label paper, or score



cuts on gum, heat seal or plain paper. Unit is 9 x 9 in., without guard case. Weighing 40 lbs., machine prints 6,000 labels per hour. Manufacturer says the machine eliminates large inventories as well as obsolete labels.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (9-12-59).

Key Numbers
Company
Name
Street

American Housewives
CAN Afford
The Very Best!



Give Them "Top Quality"

BROOKWOOD
PORK SAUSAGE
...and watch
SALES GROW!

Write, wire or phone us today
for complete details on a
Brookwood Sausage program
for you.

Basic Food Materials
INC.

853 State St. • Vermilion, Ohio

PHONE: WO 7-3121

Good Seasoning is Basic

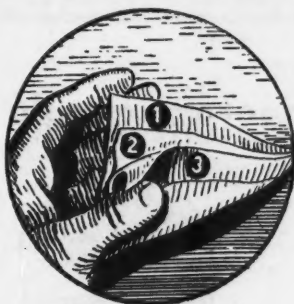


for HAMS and BACON

Patapar® Luster Parchment

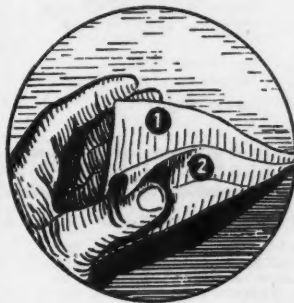
PRE-COMBINED WRAPPERS

Glamour, sales appeal, protection... and *economy* at the same time is offered by the new series of Patapar Luster Parchment wrappers. These pre-combined wrappers are complete units bound together at one edge by adhesive. You do no collating. There is no waste motion - no need for two or three paper inventories. Here is real economy!



Paterson TRIP-L-WRAP®

1. Outside printed wrap of Patapar Luster Parchment - high wet-strength, grease-resisting.
2. Middle sheet of Paterson Sorb-Pak.
3. Inside grease-proof barrier of Patapar Vegetable Parchment.



Paterson DU-L-WRAP®

1. Outside printed wrap of Patapar Luster Parchment - high wet-strength, grease-resisting.
2. Inside sheet of Paterson Absorbent or Sorb-Pak.

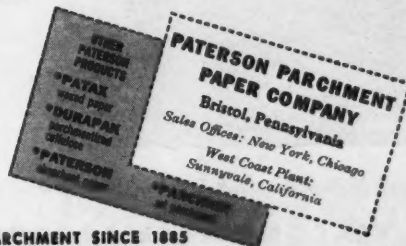
*Different combinations of other
Paterson papers also available*

We will reproduce your present wrapper design, or if you wish, we will design a new and colorful wrapper for you.

For details and samples, write us on your business letterhead. Mention Patapar Luster Parchment and tell us your requirements.

Patapar
VEGETABLE
PARCHMENT

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885





**Mark carcasses faster! Get FREE samples of—
HOT-CARCASS LABELS**

We'll send you enough free samples of Tensalex Hot-Carcass labels for one day's kill. Test these amazing labels that slap on . . . stick tight . . . pull off clean as a whistle for inspection. Made of strong, latex-impregnated paper, they come in gangs of 4.

☐ Send me enough free samples for one day's kill. Our average day's kill is _____

☐ Send me information about other tags & labels.

Name _____

Firm _____ Title _____

Address _____

City _____ State _____

The National Tag Company, 344 S. Patterson Blvd., Dayton 1, Ohio

See our complete line of tags in the 1958 "Purchasing Guide," Section K.



has HOGS in constant supply

Buy the kind of hogs the public demands. Nearly 50% increase in receipts this year assures you of the widest selection daily!

Call these Order Buyers . . .

Cone, Frank W. and Co.	HC	Haves, William C.	H
Erickson and Jones	C	Holbrook, Omar	C
Garry, W. W. & Co.	HC	Holman, Currier	C
Grueskin Bros. & Sacks	C	Johnson, Bob	H
Harmon, Doyle	C		
Harvey, John & Co.	CS		

C—Cattle
H—Hogs
S—Sheep



Sioux City Stock Yards

In the Heart of the Corn Belt . . . Where Quality is King!

PACESETTER OF MAJOR MARKETS



STAINLESS STEEL WIRE CAGES
and costly replacements!

18% Chrome - 8% Nickel	3 3/4" x 3 3/4" x 24"
Rugged—Will Not	4" x 4" x 15"
Pit or Corrode	4" x 4" x 24"
PROMPT SHIPMENT	4" x 4" x 30"
	4 1/4" x 4 1/4" x 24"
	4 1/2" x 4 1/2" x 27"

OTHER SIZES TO ORDER

**Stainless Steel Bacon Hangers—
Shroud & Neck Pins—Flank
Spreaders—Skirt & Stockinette
Hooks—Screens.**

SMALE METAL PRODUCTS
DIVISION OF
BEACON METAL PRODUCTS

**2632 S. SHIELDS
CHICAGO 16, ILL.
CALumet 5-8830**



This Symbol

. . . indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1959-Purchasing Guide—to help you make better buying decisions.

Be sure to study their product information pages when consulting the Purchasing Guide.

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You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest possible benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Here is the place to go for detailed, specific information—the kind you need to make the best possible buying decisions.

The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1959 Guide. Look for this symbol and let it light the way for you to better buying.

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate, minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER

EQUIPMENT WANTED

WANT TO BUY: Two Linker Ty-Peeler machines, model 500. Please give age, serial numbers and condition. Write Box EW-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

LARGE MIDWESTERN GRINDER: Of meat proteins is interested in grinding and/or bagging for others on a toll basis. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WE ARE INTERESTED: In CUSTOM KILLING KOSHER CATTLE. Just completed and operating a new government inspected beef kill in Iowa. Write to Box W-406, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT BROKER: Wants meats, provisions and canned meat lines to sell direct from the manufacturer for New England territory. W-402, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DISTRIBUTORS WANTED: To sell famous brand Solingen, packinghouse and butcher knives, steels etc. Exclusive territories. Exceptional profits. W-29, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALES OUTLET: Fresh, dry sausage manufacturing, packaging provision facilities. Unlimited potential, right outlets. Will accept stock exchange fair plant appraisal. W-387, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW YORK BROKER: Would like to hear from shipper desiring honest sales representation in New York and vicinity. We can sell all types of meat and meat products. W-389, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

U.S.D.A. approved plant has excess capacity for processing 100,000 pounds frozen portion controlled meat items weekly. Contact us for low cost custom packing. Plant located in south-eastern U.S.A. Write to Box W-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ATTENTION!!!

SMALL PACKERS—PROCESSORS MEAT PURCHASING SERVICE (MPS)

Have you been paying too much for your meats just because you lack carload quantity requirements? Avail yourself of the advantages of unified buying with others who find themselves in a similar position. MPS will expedite your shipments or pick-ups at the most reasonable prices, and will keep you informed of the latest market trends as they develop. In MPS you have your own representative in Chicago, buying on a quantity level, thus removing sales pressure. MPS is not a brokerage set-up. It receives no commissions from the sellers, and is therefore in a position to serve you at the best possible advantage to you. Available for interview at A.M.I. convention. Contact Box OP-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, SEPTEMBER 12, 1939

PLANT WANTED

WANTED TO BUY or LEASE: A going business relative to preparing and freezing consumer packaged meats. Furnish information relative to volume, area and facilities to Box W-401, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE OR RENT

SAUSAGE MANUFACTURING PLANT: For sale or lease. Capacity of 75,000 to 100,000 lbs. weekly. Modern equipment. Pennsylvania state inspection. Located in metropolitan Philadelphia. Owners have other pressing business interests and cannot devote full time. Sky-high potential. Replies held strictly confidential. Write Box FS-398, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: Dry sausage manufacturing plant suitable for all types of sausage manufacturing, 12,500 sq. ft. Chicago yards markets. Additional 12,500 sq. ft. vacant. Fully equipped smoking, cooler facilities. 100 man hours producing 30,000 lbs per week FS-385, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE or WORKING PARTNER

ESTABLISHED RENDERING plant in western Iowa. Excellent business with sources of materials and outlets. If interested will sell entire business or will accept an experienced partner with capital. Contact by writing Box FS-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COOLERS FOR RENT: 60 x 20 and 43 x 30 Will remodel to suit. Chicago yards area. Ample parking. Ideal for out-of-town beef packer or pork boner needing Chicago market. FR-306, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BRAND NEW MACHINERY: For sale. One 4 x 7 oil and waste saving cooker, never used. Write to Box FS-405, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

NEW: Vacuum and gas packaging machine with vacuum pump, \$1875.00. LIKE NEW: 400# stuffer, \$850.00. FS-403, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1-Bacon Press, Anco #901 in use since September 1935. In excellent condition. F.O.B. Newark, N. J. \$4500.00. 1-Colloid Mill, Lohr & Sohner, type EC15-29, model 519894, 3500 RPM, 22 HP. 220-240 V. 3 phase 60 cycle. New. FOB Philadelphia. JOHN ENGELHORN & SONS, Newark 5, N. J.

FOR SALE: eleven tank cars. Presently used for lard, grease, tallow in daily railroad interchange service. 8000 gallon capacity. Coiled. Will sell one or all. GREAT LAKES INTERNATIONAL, P. O. Box 86, Chicago Heights, Ill.

DIANA DICER

MODEL #9, plates for 3/4" and 1 1/4" dicing. 2 H.P. motor. Stainless steel shute, chrome finish.

LIKE NEW

In use less than three months. Price new—\$2,650.00. Our special price \$1,650.00.

MARTY SNYDER FOODS CO.
200 W. 72nd St., New York City, Telephone TR-3-5044

ANDERSON EXPELLERS

FRENCH SCREW PRESSES

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

[Continued on page 58]

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments at prices quoted F.O.B. shipping points.

Current General Offerings

Sausage & Bacon

2163—AIR CONDITIONED SMOKEHOUSE CABINET: stainless steel, 6-cage cap., 16 1/2"x8 1/2"x7 1/2" to top of rail, with heater, blowers, smoke generator, controls, etc. \$2,250.00
2285—TY-PEELERS: (3) Linker Machine Co. in perfect condition. ea. \$3,000.00
2240—KOLLOID MILL: mdl. JV-9, 22 HP \$1,150.00
2252—SLICER: U.S. # 3 \$950.00
2281—STUFFER: Anco 500# cap., w/valves & piping, A-1 condition \$1,250.00
2079—STUFFER: Buffalo 1000# cap., exceptionally fine condition \$3,500.00
2090—STUFFER: Globe 200#, valves, piping \$725.00
2044—STUFFER: Buffalo 100# cap., with valves & air piping, A-1 condition \$675.00
2248—GRINDER: Globe #1542, 8 1/2" plates, 25 HP. motor \$875.00
2247—GRINDER: Globe, plate & knives, 7 1/2 HP. gearhead mtr., fine cond. \$595.00
2184—SILENT CUTTER: Buffalo #44-B, 200# cap., newly rewound 20 HP. motor \$825.00
1492—SILENT CUTTER: Buffalo #38-B, 175# cap., 15 HP. TEFC mtr., A-1 reconditioned. \$725.00
2195—PORK-CUT SKINNER: Townsend #27, reconditioned & guaranteed \$675.00
2192—HOLLYMATIC PATTYMAKERS: model #54, new heavy duty type. ea. \$750.00
2243—MINCEMASTERS: (2) Griffith Lab. with starting switches—I—original crate—other used about 3 months. ea. \$2,950.00
2242—PICKLE INJECTOR: Globe cond. \$2,750.00
2161—VACUUM HAM PRESS: Anco #963, 3/4 HP. for 4" or 4 1/2" square molds \$775.00
2110—LOAF MOLDS: (195) Globe Hoy #44-S, stainless steel, 10"x4 1/4"x4 1/4" ea. \$5.00
2187—LOAF PANS: (500) Best & Donovan, stainless steel, 4 1/2" cap., 10"x5"x4", A-1 cond. ea. \$2.25
2290—SAUSAGE MEAT TRUCKS: (15) S.S. Stand. size, RT, only 1 yr. old. ea. \$135.00

Rendering & Lard

2087—EXPELLER: Anderson "Red Lion," A-1 condition, rebuilt & guaranteed \$4,400.00
2224—HYDRAULIC CURB PRESS: French Oil Mill, 300 ton cap., 14" dia., 4000 lb. W. P., with steam pump \$2,950.00
1542—HYDRAULIC PRESS: Anco 400 ton, 17 1/2" dia. ram, 15—20" plates \$2,750.00
1933—COOKERS: (2) Dupps, 4x10", jacketed heads, 20 HP. motor drive \$2,500.00
2221—COOKERS: Anco 4x10", jacketed head, 100# W. P., percolator tank & screens \$2,075.00
2251—HASHER-WASHER: Dupps #3, 20" long cyl., #2-A Heavy-Duty Hasher, 40 HP. motor. Bids.
2188—HASHER-WASHER: Anco, 14x17" throat opening, 7 1/2 HP. Hasher, with 30"x10" long cylinder washer \$850.00
2223—AGITATOR TANK: Anco 4 1/2" triple motion, 5 HP. motor, ammonia surge tank. \$800.00
2212—KETTLE: Groen, stainless steel clad, 80 gal. capacity, steam jacketed \$245.00

Miscellaneous

2283—AMMONIA COMPRESSOR: Worthington 8x8, 40 ton cap. with Condenser, ammonia receiver \$3,250.00
2257—AIR COMPRESSOR: Wayne #3106HS, 2 HP. 48" long \$265.00
2258—MEASURING FILLER: Anco, Harrington style #701, 1/2 to 5 lb. package capacity, 36"x26" sq top table, excellent condition \$1,500.00
2274—PACKAGING EQUIPMENT: Cry-O-Vac #4109, 1959 model, like new \$950.00
2275—SHREDDER: Boss, 30 HP. motor, structural steel base \$1,250.00
2263—SHRINK TUNNEL: Cry-O-Vac, nozzle type, model ST-E, A-1 condition \$400.00
2248—BOILER: Was Scott, 40 HP. motor, full automatic, 125# W. P. gas condensate tank \$2,150.00
2244—WALK-IN-FREEZER: 15 ton, United Co. 7'x11'x7" with 8" insulation air-cooled 2 HP. Fridaire Unit, Automatic Defrost, Paragon Timer Clock, Delco elec. control \$1,000.00
All items subject to prior sale and confirmation

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WABash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING [Continued from page 57]

POSITION WANTED

MANAGEMENT

PRESENTLY MANAGER: Officer and director of progressive small plant in midwest. Age 46, in excellent health, 25 years in the meat industry. Qualified by prior experience to assume full responsibility of finance, sales, production, livestock and purchasing. Can get maximum profits through efficient management. Qualified reason for making change. Can interview during A.M.I. meeting. W-376, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE DESIRES CHANGE

ASSISTANT TO PRESIDENT: Now with money making organization. Trained in every field, beef, hogs, sausage, smoked meats, curing, inedible, engineering, labor management. 54 years old. Personal interview necessary to explain background. Not a cheap man. W-377, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF PLANT MANAGER: Thoroughly experienced, including work simplification and cost reduction. Energetic, resourceful, dependable. Excellent references. Interested only in progressive company. Can be interviewed at A.M.I. Convention. For resume contact Box W-378, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Thoroughly experienced in all departments. Best references. Beef or hog kill butcher. Can perform all jobs. References. W-381, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Or sausage expert. Over 30 years' experience. Excellent references. Available after Labor Day. Middle size plant. W-392, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

LARGE EASTERN RENDERER: Will train young man for plant superintendent. Applicant must have engineering and mechanical background and the ability to get along with labor. Excellent starting wages and many other benefits. W-380, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES

We are seeking two more high caliber men to round out our sales force. Our new \$600,000 plant will soon be completed. We manufacture a complete line of seasonings, spices, sauces, cures, emulsifiers, binders, tenderizers, caseinates, phosphates, etc. Write or see us at the AMI convention. All replies held in strict confidence.

KADISON LABORATORIES, INC.
703 W. Root St., Chicago 9, Ill.

SEASONING SALESMAN

For northern midwest area. Must either be experienced seasoning and meat additives salesman, or have a strong meat processing background, or be a graduate food chemist. Excellent opportunity for the right man. Company benefits. Replies treated in strictest confidence. See Mr. Felix Epstein or Mr. Frank Wodar at our booths or hospitality suite at coming AMI convention, or write to

FIRST SPICE MIXING CO., INC.
19 Vestry Street New York 13, N. Y.

SAUSAGE FOREMAN

LARGE EASTERN: Sausage manufacturer desires the services of an A-1 sausage maker. Must be able to supervise the complete line of operations. Good working conditions, top wages. All replies held in strict confidence. Our employees know of this ad. Send complete resume to Box W-399, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SALESMAN FOR CAR ROUTE

New Plant located in the best livestock market. See me at AMI convention—registered at Palmer House or contact Jim Glaser, Glaser Dressed Beef, Stockyard Station, Sioux City, Iowa.

SAUSAGE MAKER: Want good all around sausage maker. Able to figure costs, honest, sober. Only A-1 man need apply. Good salary. Location in southeast. W-400, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING ASSISTANT to superintendent. Must be familiar with all sausage making, smoking and S.P. operations. **SLOTKOWSKI SAUSAGE CO.,** 2021 W. 18th St., Chicago 8, Ill.

HELP WANTED

SALES MANAGER

PROMINENT PACKER: Doing business in Virginia and the Carolinas, has excellent opening for experienced sales executive capable of dealing with route and primary account salesmen plus progress merchandising program. Give full details in first letter. W-394, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER and SUPERVISOR

Progressive Ohio packer requires the services of an experienced sausage maker. Fine opportunity for the right man. Large diversified sausage volume.

THE CANTON PROVISION COMPANY
P. O. Box 510 CANTON, OHIO

HOG KILL-CUT FOREMAN

PRACTICAL FOREMAN: With small plant experience killing-cutting one thousand hogs per week. Must be qualified in handling labor. Whether you have been employed as foreman or assistant, your application will be considered for the position. Located in Michigan. Good salary for the right man. W-383, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEASONING SALESMAN: We have a territory comprising the northern half of California, Washington, Oregon and Idaho open for a worthy salesman. Please give your background. All replies held in strict confidence. This ad is placed by a reputable organization. W-381, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Handling maintenance equipment to dairy, meat packing or institutions field. To represent our well established and nationally advertised products. Cold storage doors, air operated devices for doors, heavy duty hand curtains and freezer door curtains. P. O. Box 163, Reading, Ohio.

SUPERINTENDENT WANTED: For large midwestern rendering plant. W-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. Can be interviewed at A.M.I. Convention.

ATTENTION SAUSAGE MANUFACTURERS

We specialize in Government Inspected

**Boneless Beef
and
Beef Cuts**

Brokers inquiries invited

SEABOARD BONELESS BEEF CO.

804 Callowhill St. Philadelphia, Pa.
MARket 7-0744

U. S. Govt. Inspected Meats and Meat Products

Specialize in

Boneless Beef and Portion Cuts

MIDTOWN WHOLESALE MEATS, INC.

900 W. Girard Ave.

Philadelphia 23, Pa.

POplar 3-7400

Distributors and Brokers Inquiries Invited

IMPROVE QUALITY & APPEARANCE

INCREASE
YIELD
WITH

VITAPHOS

FIRST PHOSPHATE MEAT AND FAT
HOMOGENIZER MADE IN U.S.A.

FIRST SPICE Mixing Company, Inc.

New York 13, N. Y. • San Francisco 7, Cal. • Toronto 19, Canada



WESTERN BUYERS

LIVESTOCK BUYERS

Phone: Cypress 4-2411

ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT
10 OFFICES TO SERVE YOU

HOG BUYERS EXCLUSIVELY

Geo. Hess
Murray H. Watkins

W. E. (Wally) Farrow
Earl Martin

HESS, WATKINS, FARROW & COMPANY

Indianapolis Stock Yards • Indianapolis 21, Ind.

Telephone: MEIrose 7-5481

SESS